

Raifuku Yamadanishiki Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Raïfuku Shuzo
Region: Pref. of Ibaraki
Rice type: Yamadanishiki
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



Product short description:

A sake from Raïfuku brewery whose specialty is the use of flowers yeasts, also called "Hanakobo". Rice here is a Yamadanishiki, recognized as one of the best rice for sake and used for the best ginjo and daïginjo.

A delicate, fresh and floral sake. A very beautiful ginjo!

72cl - alc 16% vol.

About the brewery: Ilocated since three centuries in the Ibaraki region, in the north of Tokyo, the Raïfuku brewery is located in a magnificent environment with very pure water coming from the Tsukuba mountains. Its speciality is developing yeast from flowers "Hanakobo" (hana for flowers and kobo for yeast). Therefor, from different flowers it produces a broad variety of yeast that are going to enable the production of very unique taste sakes.