

DAN Bizen Omachi

Product Type: Sake Nihonshu
Category: Junmaï Ginjo Yamahai
Alcohol: Alc. 16.5% Vol.
Format: 72cl bottle
Producer: Sasaichi Shuzo
Region: Pref. of Yamanashi
Rice type: Bizen Omachi
Rice milling: 55%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful

The nose is elegant, with fruity notes of apple and slightly lactic notes. It is rich and creamy in the mouth, umami is present. A deep-flavored sake punctuated by hints of bitterness and a nice acidity. The finish is very clear.

Produced according to the Yamahai method, we have here a very sophisticated sake.

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72cl - alc. 16.5% vol.



If you like elegant Yamahai, DAN is perfect. It takes the codes of yamahai with a nice acidity and depth, while remaining very fresh. To be discovered throughout the length of the meal, served fresh or at room temperature.

Recommended pairings: seafood, raw or cooked fish, grilled red meats and dishes with sauce.