

DAN Yamadanishiki

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



Product short description:

The nose is very fresh, with delicate notes of young herbs, flowers and white-fleshed fruit (pear). On the palate, good acidity brings a remarkable structure; a sake both rich and clean, with a nice minerality.

At once elegant and powerful, silky and warm.

72cl - alc. 16.5% vol.

Tasting advice: DAN Junmaï Ginjo Yamadanishiki is a wonderful sake to discover along the length of the meal, served fresh or at room temperature. Thanks to a perfect balance between a fruity and a mineral character, it will accompany your dishes in an elegant way, bringing a lot of freshness. Fresh as an aperitif, oysters and seafood, fish. At room temperature on grilled white meats.