



Shichiken Junmai

Product Type: Sake Nihonshu
Category: Honjozo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Rice type: Asahinoyume
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid



The Yamanashi Meijo brewery is in Yamanashi at the foot of the Japanese Alps, a region very famous for its spring water. They are making extraordinary sakes with a unique technique of fermentation, long and at a lower temperature than usual.

A sake that is marked with the touch of Shichiken sakes for the quality of its water. With very fruity notes of slightly green bananas, yogourt and lemon. With a lovely acidity aswell that makes it sharp and fresh. Easy to enjoy as and aperitif or during your meal.

Very fruity, sharp and fresh with notes of citrus

72cl - acl. 16% vol.