



Hyakushun

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Kosaka Shuzojo
Region: Pref. of Gifu
Rice type: Minonishiki
Rice milling: 60%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity



One of the best cuvées of Kosaka Shuzojo. Directly bottled after fermentation without maturation (Jikagumi), and without charcoal filtration (Muroka). A slightly sparkling sensation and explosive flavors, a fresh and lively impact in the mouth.

Very aromatic, on juicy tropical fruits!

72cl - Alc. 17% Vol.

Very aromatic with sweet and juicy tropical fruits taste. It is very unique and characteristic sake but well balanced at the same time. It will be good for aperitif and with spicy or rich taste plates (teriyaki sauce, cream or cheese) also.

Kosaka Shuzojo is located in the center of Mino City, and received its sake brewery license from the Owari-Tokugawa clan during the Edo period. The brewery was built in 1772, a stately structure that portrays the history of sake breweries in the Edo period. The current owner is of the 12th generation, and continues to strive to produce the best quality Hyakushun by committing to and protecting the traditional methods of sake brewery to ensure the history of this sake brewery. The main building of Kosaka Shuzojo is recognized as a national treasure.