

# Kameizumi Biryusen

Product Type: Sake Nihonshu  
 Category: Junmai Daiginjo  
 Alcohol: Alc. 15% Vol.  
 Format: 72cl bottle  
 Producer: Kameizumi Shuzo  
 Region: Pref. of Kochi  
 Rice type: MatsuyamaMii  
 Rice milling: 50%  
 Tasting temp.: Cold  
 Aromatic profile: Expressive, fruity



## Product short description:

Surely one of the most successful Daiginjo of its generation. Sharp, fresh, with notes of green apples, young herbs and crisp grapes. Dense scents of ripe fruit (pineapples, bananas, pears), well-rounded and powerful, with exotic fruits pears and citrus fruits. A sake that will not disappoint you!

### Vivid, fesh, crispy

  
 72cl - alc. 16% vol.

**Detailed tasting notes:** with a beautiful acidity and liveliness, Kameizumi is fresh in your mouth. The quenching sensation allows us to imagine the purity of the water source. It's a Genshu, therefore a pure fruit of fermentation without any modification such as adding water or alcohol at the end of fermentation. It is perfect for aperitif, served chilled, or on any kind of delicate food.

**About the brewery:** Kameizumi Shuzo brewery has been established since 1897 on Shikoku Island, the smallest of the four main islands of Japanese archipelago. In this warm and picturesque locality of Tosa, Kochi Prefecture, between mountains and ocean, producing sake is no an easy task. The region is hot and humid, conditions that are not really optimal. Setting up a brewery therefore requires considerable work and in-depth knowledge of fermentation techniques. A challenge that Kameizumi Shuzo's small team took up with panache.

Five people who produce there premium sakes in low volumes, ranging from dry Junmai to Daiginjo full of fruit and freshness. A particular work has been carried out with the use of a yeast strain called "CEL-24", created by the local association of sake producers. By sticking to the use of traditional methods, Kameizumi Shuzo brewery is quietly establishing its reputation well outside the prefecture limits. A great success when we know that the sake of the region had until then been consumed mainly on the spot.