

Sogen Junmaï Ginjo

Product Type: Sake Nihonshu
 Category: Junmaï Ginjo
 Alcohol: Alc. 16% Vol.
 Format: 72cl bottle
 Producer: Sogen Shuzo
 Region: Pref. of Ishikawa
 Rice type: Ishikawamon
 Rice milling: 50-55%
 Tasting temp.: Cold
 Aromatic profile: Refreshing, floral



Product short description:

A Junmaï Ginjo sake produced from the best quality “special A grade” Yamadanishiki from Hyogo. The nose is fresh and fruity, without excess, on melon and green apple. Fruits are present in mouth with just as much delicacy and fluidity, a caress.

Pure and straight, elegant

純米 特別純米 Samurai Princess 特別純米
 72cl -alc. 16% vol.

Detailed tasting notes: the Princess of the prestigious Sogen Samurai series. A Junmaï Ginjo produced from the best quality of Yamadanishiki rice in Hyogo, “special A grade”. The Kojimai is 50% polished and the Kakemai 55%. In other words, a neat Ginjo! The nose is fresh and delicately fruity, without excess, on melon and green apple. It announces a beautifully structured sake. Fruits are present in mouth with just as much delicacy and fluidity, a caress. The finish is long, clear, precise.

Tasting advices: to taste as is, for pure pleasure, serve as an aperitif or with delicate and careful preparations.