

Azumacho Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Setou Shuzo
Region: Pref. of Saga
Rice type: Yamadanishiki, Saganohana
Rice milling: 60%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



Product short description:

An ultra-neat, rich and well-structured junmai sake. A remarkably expressive nose for a junmai-style sake, marked by fruity aromas of banana, pear, on cereal notes and lactic notes of fresh yogurt.

Sword of samurai, rich, powerful, structured

72cl -alc. 15% vol.

Detailed tasting notes: on the palate, we can clearly find the fruity sensations sensed on the nose accompanied by a good acidity and a rich umami. The structure is limpid with a lot of liveliness, evolving on notes of ripe fruit (fig, dried apricot). The finish is long, punctuated by a nice bitterness, it brings a lot of freshness.

Tasting advices: a rich and fresh junmai, to serve as aperitif or during the meal. Easy to marry with many culinary preparations, it accompanies with great ease strong taste dishes, grilled meats, sauces. To discover at different temperatures, from fresh to heated.