

# Sogen Junmai

Product Type: Sake Nihonshu  
Category: Junmai Ginjo Yamahai  
Alcohol: Alc. 15.5% Vol.  
Format: 72cl bottle  
Producer: Toshimori Shuzo  
Region: Préf. de Okayama  
Rice type: Omachi  
Rice milling: 60%  
Tasting temp.: Cold to hot  
Aromatic profile: Rich, powerful



## Product short description:

Produced according to the Yamahai method, from 60% polished Omachi rice, the yeasts used are those naturally present in the brewery. A sake with deep and sweet flavors, with slightly oxidative notes. A nice balance between acidity and umami.

## Old and rustic notes, well balanced

72cl -alc. 15.5% vol.

**Tasting advice:** a sake to be enjoyed at different temperatures, from cold to warm, on dishes with a strong taste, grilled meat and fish.