

Homare Kirin Daiginjo

Product Type: Sake Nihonshu
Category: Junmaï Daiginjo
Alcohol: Alc. 15.6% Vol.
Format: 72cl bottle
Producer: Kaetsu Shuzo
Region: Pref. of Niigata
Rice type: Yamadanishiki
Rice milling: 45%
Tasting temp.: Cold



Product short description:

With fruity notes of melon. Dry and delicate at the same time, it has nice perfumes of rice and fruits. Perfect with sashimi or grilled fish.

Dry and delicate at the same time

72cl alc. 15.6% vol.

About the brewery: Kaetsu Shuzo brewery was originally founded in 1880 in Hukushima Prefecture, then was transferred to Niigata in 1886. Niigata Prefecture faces the Japan Sea, the climate is continental with very hot summers, and cold and snowy winters. The brewery is located in the Aga-machi town where the Agano River and Tokonami meet. It is also surrounded by mountains. This area gave birth to one of the noblest "Sakamai" rice (rice dedicated to the production of sake). The water quality is excellent with natural sources nearby that give a pure and fresh water. An excellent sake region.