

Koï


Product Type: Sake Nihonshu
 Category: Junmai Daiginjo
 Alcohol: Alc. 17% Vol.
 Format: 72cl bottle
 Producer: Imayo Tsukasa Shuzo
 Region: Pref. of Niigata
 Rice type: Secret
 Rice milling: Secret
 Tasting temp.: Cold
 Aromatic profile: Expressive, fruity



Product short description:

Koï Gold is a sake produced to commemorate the beginning of the Reiwa era. It is elegantly bottled in Takata Yaki, a unique material, a specialty of the Gifu region, between porcelain and ceramics, selected for its favorable interaction with sake. The designs on the bottle are in gold.

Limited Edition 200 bottles


 72cl - alc. 17% vol.

Detailed tasting notes: Koï Gold is a sake produced to commemorate the beginning of the Reiwa era. It is elegantly bottled in Takata Yaki, a special material from the Gifu region, between porcelain and ceramics, selected for its favorable interaction with sake. The bottle's carp-like Koï carp design is made of gold. It is a Junmai Daiginjo produced from Niigata's Koshitanrei rice. A sake intended for the contest, filtered in small canvas bags (fukurodori), without pressure. It is stored and matured in bottles at -2°C. On the tasting side, we have a fresh and clean sake. The nose is fruity, with fine notes of citrus fruits, pear, apple and melon. The acidity is reasonable, slightly sweet and well balanced. The finish is clean, keeping the depth of the umami of the Koshitanrei rice. A limited edition of 200 bottles numbered by the Kuramoto M. Tanaka.