

Kinokuniya Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 16.5% Vol.
Format: 72cl bottle
Producer: Nakano BC
Region: Pref. of Wakayama
Rice type: Yamadanishiki/Omachi
Rice milling: 50-55%
Tasting temp.: Cold
Aromatic profile: Rich, powerful



Product short description:

A sake made from a rice blend. Yamadanishiki, used for Kojimai. It gives it its beautiful structure. Then the Omachi, for the Kakemaï, at the time of fermentation. It brings volume and wealth. An expressive nose, aromas of flowers and fruit

An expressive and rich sake, produced on a blend of two different rice

72cl - alc. 16.5%

Detailed tasting notes: Kinokuniya Junmai Ginjo is a sake with a rich nose, floral, fruity, with notes of melon and white peach. It is also powerful for a Ginjo. Its sweetness is balanced by a pleasant acidity that brings freshness and liveliness.

Tasting advice: many pairings are possible with food, including complex things, which is rare for a ginjo but one can afford with Kinokuniya because it is quite rich. It is also a beautiful sake for aperitif, at a great value.