



Tentaka Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Daiginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Tentaka Shuzo
Region: Pref. of Tochigi
Rice type: Gohyakumangoku
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



Made from local and organic Gohyakumangoku rice. The nose presents marked fruity notes, apple and melon. The palate is round and fresh, then evolves into good liveliness with mineral sensations, rather rare for a sake of this category. Umami is present, the finish is clean and well balanced.

Tasting advice: ideal to accompany the most delicate dishes such as scallops or grilled vegetables, sashimi. Very interesting for an association with cheeses.

Very beautiful lively and fruity Daiginjo

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