

Yama

Product Type: Sake Nihonshu
Category: Junmai Kimoto
Alcohol: Alc. 14.9% Vol.
Format: 72cl bottle
Producer: Umetsu Shuzo
Region: Préf. de Tottori
Rice milling: 80%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful



Product short description:

Fermentation is done by natural yeasts and according to essentially manual work. Fermentations are long, twice as long as for a classic sake. The result is uncompromising, a rustic sake, a tempered character and above all, an excellent candidate for hot sake.

Vintage 2014.A Kimoto with strong character!

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