

Kikka 30cl

Product Type: Sake Nihonshu
Category: Junmai Nama Genshu
Alcohol: Alc. 17.5% Vol.
Format: 30cl bottle
Producer: Asamaï Shuzo
Region: Pref. of Akita
Rice type: Menkoina
Rice milling: 65%
Tasting temp.: Cold to room temp.



Product short description:

Kikka (a citrus flower) is Junmai – Nama-Genshu, meaning there was no water or alcohol added and is not pasturized. It has a fresh nose and evokes the taste of champagne, and oak wood. The mouth is complex and smooth, slowly evolving to more mineral sensations and supported by notes of cocoa, bitter oranges and pears.

Powerful, intense, full of freshness

30cl - alc. 17.5% vol.

Kikka has a nice persistence of fruits that bring a lot of freshness and flavour. It is interesting if you leave it in your glass during tasting so that it can slowly evolve. We suggest you savour Kikka with dishes that have an asserted taste, even powerful, such as mushroom tempura , smoked fish , crab, grilled parsleyed meat , vegetable broth , or sukiyaki, Japanese version of « pot au feu ». With a frame that could be compared to some wines, with lovely acidity, also a great idea to taste Kikka with cheese.