

Shichiken Namanama Junmai Namazake



Product Type: Sake Nihonshu
Category: Junmai Namazake
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Rice type: Hitogokochi et Asahinoyume
Rice milling: 70%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

Product short description:

An unpasteurized sake that expresses intact the purity of spring water from Hakushu. Nose on fruity notes, apples and tropical fruits, mixed with lactic notes. A lot of freshness in mouth, a juicy sake, but still round and creamy. We end with a nice acidity, bitterness. A clear, supple and light finish.

Pur, fresh, on the quality of spring water

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72cl - acl. 16% vol.