

# Amabuki Ichigo Kobo Nama

Product Type: Sake Nihonshu  
Category: Junmaï Ginjo Nama  
Alcohol: Alc. 16.5% Vol.  
Format: 72cl bottle  
Producer: Amabuki Shuzo  
Region: Pref. of Saga  
Rice type: Omachi  
Rice milling: 55%  
Tasting temp.: Cold  
Aromatic profile: Expressive, fruity



## Product short description:

Made from yeast extracted from strawberry flowers, this is a namazake, an unpasteurized sake. It is lively, fresh, fruity, marked by red fruits, strawberry, citrus fruits and rice powder. Soft, it becomes powerful on green fruits, apricot, apple. A great amplitude for this round, creamy sake.

## Fresh, fruity, vivide and pure

72cl - Alc. 16.5% Vol.