

Composition Saga n°1



Product short description:

Discover the sakes of Saga Prefecture with this composition of 3 sakes and 1 maekake offered.

3 sakes in 72cl format:

- Amabuki Kimoto Junmai Daiginjo
- Kuragokoro Tokubetsu Junmai
- Azumacho Junmai Ginjo

offered: a blue cotton maekake from one of these breweries.

Amabuki Kimoto Junmai Daiginjo 72cl: produced using the Kimoto method from Omachi rice and yeast extracted from the rhododendron flower, the nose is fruity, original, on apple and pineapple. Fruity notes that can of course be found in the mouth. They are expressed in slightly lactic and spicy tones of nutmeg and mint, all supported by a good acidity and a fairly discreet sweetness, typical of omachi rice.

Kuragokoro Tokubetsu Junmai 72cl: With a 60% rice polishing rate, this Tokubetsu junmai is elegant, close to the aromatic of a Ginjo. In the mouth, however, umami is rich and spreads generously on floral and fruity flavours. The finish is sharp and lively. Nicely fragrant, it leaves a beautiful feeling of freshness.

Azumacho Junmai Ginjo 72cl: A fairly new vintage that has only been around since May 2018. However, it has already been rewarded many times. The work on this Junmai Ginjo combines the use of Yamadanishiki rice and yeast No. 9 (originally from Saga). The result is fruity and crunchy! Great aromas, on a rich umami.