

Dry sake



Product short description:

An aromatic "Junmai" type, i.e. on cereal and lactic notes to be explored obligatory when discovering sake. Rice is less polished than for Ginjo style and fermentation is quicker. The perfect illustration with Nadagiku Chokarakuchi Junmai.

Very, very accurate, ultra clear!

72cl - alc. 15%

Detailed tasting notes: the classic nadagiku cuvee and certainly their bestseller. An ultra-dry Junmai, as the name suggests (chokarkuchi = very dry), extremely accurate. We discover discreet notes of cereal and dried fruits, hazelnuts, to conclude on a very clear beautiful "kirei finish".

Tasting tips: to serve fresh hot, on dishes of parsley meat or rather fatty fish. Sharpness guaranteed.