

Special sake 3 : sparkling sake



Product short description:

There are two main methods for producing sparkling sake: add gas to a sake that is not sparkling, or leave the lees at the end of filtration to trigger a second in-bottle fermentation. It is this second way that Shichiken Yamanokasumi is best looking forward to illustrating.

Double fermentation, natural sparkling

72cl - alc. 11% theft.

Detailed tasting notes: Shichiken Yamanokasumi is produced using a double fermentation process called "binnai nihi hakko". The first fermentation takes place in the vat, then the filtration is carried out incompletely, intentionally, to keep the material, the lees or portion of moromi. This one will ferment again, but bottled this time. A naturally sparkling sake, slightly blurry with a light rice lees, and low alcohol with 11%. The bubble is thin, present and persistent. A fresh and lively sake on lactic notes, with beautiful aromas of pear, pineapple, green apple and citrus. Shichiken Yamanokasumi is a silky sake, incredibly precise with a lot of freshness.

Tasting tips: a fascinating sake with its unique method and aromatic profile. Lively, fresh, fruity and complex. A strong impact, with a present umami and deep, powerful flavors. To discover fresh, as an aperitif or as an accompaniment to simple and refined preparations.