

Tasting 3 sakes



Product short description:

You want to take your loved ones on an interesting walk in the sake world and share your interest in these products. Here is a selection of 3 references and an already very interesting overview with a Junmai, a Junmai Ginjo and a special sake. To be enjoyed in this order. Remember to download the technical sheets in pdf format below!

3 sakes 72cl

THE SAKES

Kuragokoro Tokubetsu Junmai: an elegant junmai sake and finally close to a Ginjo. In the mouth, the rich umami diffuses generously. An easy-to-pair sake that can be enjoyed on many occasions and at different temperatures, from cold to room temperature, or even hot sake.
72cl - Alc. 15.5% Vol.

Shuho Junmai Daiginjo Hattan: a fruity nose, on pear, melon. Clear in the mouth with lactic sensations comparable to those found on namacho. A traditional Junmai Ginjo, of very very good level. Soft, but not too much, finishing on clear and precise sensations.
72cl - Alc. 15.5% Vol.

Kameman Genmaishu: rice is used unpolished because it is grown using the "Aigamo" method to avoid the use of any chemicals. A sake that evokes honey, cereals and dried fruit. The mouth is creamy, fruity, with bright notes of citrus, apple, pear. it is certainly one of the most accomplished in this microcosm.
50cl - Alc. 15% Vol.