

Kinokuniya Namacho 30cl

Product Type: Sake Nihonshu
Category: Junmaï Namachozo
Alcohol: Alc. 15.5% Vol.
Format: 30cl bottle
Producer: Nakano BC
Region: Pref. of Wakayama
Rice type: Yamadanishiki/Dewasasan
Rice milling: 58-65%
Tasting temp.: Cold



Product short description:

With candy and green apple notes. This is a "Namachozo" sake, meaning it is made without pasteurisation (Namazake), and then pasteurised just before it is bottled. Thus, thanks to this late pasteurising process, we get to keep the sharp and fresh character that is typical of these Namazakes sakes.

Soft and sharp at the same time, with candy and green apple notes. This is a "Namachozo" sake, meaning it is made without pasteurisation (Namazake), and then pasteurised just before it is bottled. Thus, thanks to this late pasteurising process, we get to keep the sharp and fresh character that is typical of these Namazakes sakes.

Soft and sharp at the same time

純米生貯蔵酒 紀伊国屋BC
30cl - alc. 15.4% vol.