

# Nature x Nature x Arita



## Product short description:

An elegant composition around Nature x Nature sake, accompanied by two pretty Haruzakura Arita cups. With a straight "soli" shape and flared opening, this Arita porcelain is decorated with golden and white cherry blossoms.

## Double nature, delicate and fruity

50cl - alc. 14%

**Detailed tasting notes:** Nature x Nature is produced by young Toji, Mariko Léveillé. It is a Yamahai sake, without the addition of lactic acid and especially a sake for which fermentation is ensured by yeasts naturally present in the atmosphere of the brewery. It is also a Kijoshu, a sake where water that is usually added during fermentation is replaced by sake, in order to concentrate and preserve aromas. Very typical, round and super fruity, aromatic and endowed with a remarkable finesse. A lot of freshness on beautiful fruity notes.

**Tasting tips:** to be served fresh, on the delicate dishes of Japanese cuisine, but also on the complex French cuisine. It was designed for that. On cheeses and desserts.