

Kinokuniya Ginjo

30cl

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 16.5% Vol.
Format: 30cl bottle
Producer: Nakano BC
Region: Pref. of Wakayama
Rice type: Yamadanishiki/Omachi
Rice milling: 55-60%
Tasting temp.: Cold



Sake made from a rice blend. The Yamadanishiki, which is used for Koji rice (the Kojimai) will confer its beautiful structure. Then the Kakemai (the rice added during fermentation) is Omachi rice, which brings the volume and richness to the product, a very expressive nose and aromas of flowers and fruits.

Very expressive, rich

酒造部 株式会社BC
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Kinokuniya Junmai Ginjo is a sake with a rich nose, floral, fruity, with notes of melon and white peach. It is also powerful for a Ginjo. Its sweetness is balanced by a pleasant acidity that brings freshness and liveliness. Many pairings are possible with food, including complex things, which is rare for a ginjo but one can afford with Kinokuniya because it is quite rich. It is also a beautiful sake for aperitif, at a great value.