

Shin Tsuchida Kimoto Junmai

Product Type: Sake Nihonshu

Category: Junmai Kimoto

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Tsuchida Shuzo

Region: Pref. of Gunma

Rice type: Riz de consommation de la Préf. de
Gunma

Rice milling: 90%

Tasting temp.: Cold to hot

Aromatic profile: Refreshing, floral

NEW!



Product short description:

The nose expresses mixed aromas of cereal and pear. Mouth is silky, the umami is rich, the acidity frank. It brings a juicy and fresh sensation. It is interesting to leave it at room temperature for some time, it opens up to more complexity, all with a superb balance.

A new generation of natural sake

72cl - Alc. 16% Vol.

Following their evolution towards the Kimoto method, it is a new challenge for the Tsuchida Shuzo brewery. Here we are using consumer rice with very little polishing, only 90%, a shubo on a kimoto method, then a fermentation that is done by wild yeasts, present in the brewery. As the rice is not very polished, it liquefies very slowly. It is difficult in these particular conditions to control the process and predict the final result with accuracy. A more risky method, but one that allows for greater complexity with a variety of very original flavours. It is akin to sake as it was produced in the past, bringing the notion of vintage back to the centre of the game, each year, each vintage is unique.