

Fujinishiki Junmai Blue Label

Product Type: Sake Nihonshu
Category: Tokubetsu Junmai
Alcohol: Alc. 16.5% Vol.
Format: 72cl bottle
Producer: Fuji Nishiki Shuzo
Region: Pref. of Shizuoka
Rice type: Omachi
Rice milling: 60%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

NEW!



Product short description:

The nose is round, rich for a junami, slightly vegetal and marked by lactic notes, yoghurt, cereals and citrus. The palate is clean and straightforward. The acidity and sweetness are in perfect balance.

A rich and frank junmai

72cl - Alc. 15.5% Vol.

Detailed tasting notes: a 100% Shizuoka sake and even more since they grow their own Homare Fuji rice on their property, along with kurabito. Homarefuji is a neighbour of Yamadanishiki, the grain is large and the polish can be substantial. The yeast is also native to Shizuoka. It gives a very fresh nose. It is quite rare to master all the steps from the production of the rice to the final product.