

Fujinishiki Tokubetsu Junmai

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:

This Tokubetsu Junmai has all the elements that make a sake complex: light acidity, umami, sweetness and cereal notes. All in perfect balance. No extraneous flavours! If you like this style, this is an extremely clean and crisp sake.

An ultra clean sake!

72cl - Alc. 16.5% Vol.

Detailed tasting notes: The nose is quite marked, with cereal and lactic notes, and citrus fruits, especially lemon. In the mouth, the attack is supple and soft. It quickly becomes lively, iodized and spicy, then carried on the bitters.

Tasting advice: to be enjoyed at different temperatures during the meal rather than as an aperitif. To be served with sashimi, shellfish or creamy cheeses.