

# Sogen Azalea

Product Type: Sake Nihonshu  
Category: Junmai  
Alcohol: Alc. 15% Vol.  
Format: 72cl bottle  
Producer: Sogen Shuzo  
Region: Pref. of Ishikawa  
Rice milling: 55%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Rich, powerful

NEW!



## Product short description:

A special cuvee from the Sogen Shuzo brewery bottled in March 2021. Its name evokes the azalea flower that blooms in Suzu, the town of Sogen. It is a dry and light sake, to be enjoyed chilled or at room temperature. The aromas of Yamamomo, the Japanese apricot, are accompanied by deeper notes of coffee and nuts.

### Sogen Shuzo Limited Edition 2021

72cl - alc. 15% vol.

**About the brewery:** Sogen Brewery is located at the northern tip of the Noto Peninsula, in the north of Ishikawa Prefecture, on the west coast of Japan. Founded in 1768, it is the oldest brewery in the region. Sogen Shuzo is said to be the home of the Noto Toji guild, one of the four major production streams in the country, renowned for producing sake with a powerful style and exuberant flavours. It is produced by Yukio Sakaguchi, a leading figure in the world of toji, who is recognised throughout the country as a true 'master of sake'. His personality, his expertise and the numerous awards he has accumulated over the years make him a source of pride for the region. He continues to keep Noto Ryu alive with the greatest of energy, not only for young Toji, but also by bringing his own variations of style to it every day.