

Yatagarasu Kinuhikari

Product Type: Sake Nihonshu
 Category: Junmaï Ginjo
 Alcohol: Alc. 13% Vol.
 Format: 72cl bottle
 Producer: Kitaoka Honten
 Region: Pref. of Nara
 Rice type: Yamadanishiki
 Rice milling: 60%
 Tasting temp.: Cold to room temp.
 Aromatic profile: Expressive, fruity

NEW!



Product short description:

Made with an in-house yeast isolated from cherry blossoms, a sake with a low alcohol content, a beautiful sweetness that expresses itself on fruity notes of citrus, pineapple and ripe peaches.

A light Ginjo, a fruity elegance

Effort 72cl - alc. 13% vol.

About the brewery: Kitaoka Honten brewery is located in the town of Yoshino, south of Nara, which was the first capital of Japan in the 8th century at the eastern end of the Silk Road. From a historical and spiritual point of view, this mountainous area is certainly one of the richest places in the country; it is classified as a UNESCO World Heritage Site for the countless temples and pilgrimage sites, for the summer residence of the emperor and for the remarkable natural sites it abounds in. The Kitaoka Honten brewery began in 1868, but has a family history spanning seven generations. A lineage of soy sauce, oil and sake producers that saw its destiny transformed under the impulse of one of its sons, Sojuro.

Tasting advice: to be enjoyed chilled, allowing the bottle to warm slowly to room temperature during tasting to enjoy the delicate fruity notes. The aromas evolve as the wine is tasted. To be enjoyed with white fish, shabu-shabu, vegetables.