Minami Tokubetsu Junmaï

Product Type: Sake Nihonshu
Category: Tokubetsu Junmaï
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Minamizake
Region: Pref. of Kochi
Rice type: MatsuyamaMii
Rice milling: 50%
Tasting temp.: Cold to hot
Aromatic profile: Expressive, fruity

Product short description:

Produced from Matsuyama Mii rice, emblematic of the Kochi region, a locally developed yeast is also used. This sake is a perfect example of the Tosa locality's style: a marked acidity, an aroma of fruit and a soft, yet dry and crisp sake.

Lively and aromatic, in the pure style of Tosa sakes

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72cl - alc. 16% vol.

Detailled tasting notes: slightly amber in colour, with light yellow reflections. The nose is lactic, but also fruity, with notes of pear, banana and strawberry. It is fresh and clean, reminiscent of rice powder. The palate is both lively and unctuous, spicy, very clean, on the quality of water. It becomes dry, punctuated by a beautiful bitterness that brings more clarity. Refreshing, it returns to the purity of the water. On the finish, a good bitterness provides clean and dry sensations. It is long, persistent on the bitters, the young and crunchy pear. In conclusion: a sake punctuated by bitter and spicy notes that give it its sharpness.

Pairings advices: magnificent on oysters, but also on all seafood, razor clams, scallops, etc... Raw fish. It can be served heated to enhance its flavours. It also goes well with grilled red meats and spicy dishes.