

Yamato Shizuku 30cl

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 14.1% Vol.
Format: 30cl bottle
Producer: Akita Seishu
Region: Pref. of Akita
Rice type: Miyamanishiki
Rice milling: 55%
Tasting temp.: Cold to room temp.



Product short description:

A beautiful mineral taste in your mouth with a touch of sweetness. A light and balanced sake that allows it to go with many different dishes, such as fish or meat. A lovely sake to whet your appetite.

Yamato shizuku can be served hot or cold according to the occasion and your desires. This sake's natural equilibrium determines the fact that it can go with everything, raw or cooked, simple or more complex dishes. Also delightful to have as an aperitif.

Light and well balanced

30cl - alc. 14.1% vol.