



Miyanoyuki Namacho

Product Type: Sake Nihonshu
Category: Junmaï Namachozo
Alcohol: Alc. 13.5% Vol.
Format: 30cl bottle
Producer: Miyazaki Honten
Region: Pref. of Mie
Rice type: Gohyakumangoku
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Mineral, vivid



A Namacho sake meaning raised without pasturation. The maturing process of Miyaonoyuki takes place in a vat during several months without pasturisation. During this period it acquires a sharp and dynamic character. It is then pasturised just before it is bottled.

Namacho sakes are therefor sharp and crisp, very pure and homogeneous. Miyanoyuki is a sake that should be drunk cold with a dynamic type of cuisine!

Vivid, pure, fresh

30cl - alc. 13.5% vol.