



Kikumasamune Taruzake

Product Type: Sake Nihonshu
Category: Junmaï Taruzake
Alcohol: Alc. 15% Vol.
Format: 30cl bottle
Producer: Kikumasamune Shuzo
Region: Pref. of Hyogo
Tasting temp.: Cold
Aromatic profile: Mineral, vivid



A Taruzake sake, that is to say a sake matured few months in special wooden barrel. Here is a very special tree that is used, the Yoshino Sugui, found only in the Nara region. Sake is imbued with the flavor of the wood, which gives it very fresh notes and a mineral mouth feel.

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