

# Tamagawa Yamahai

Product Type: Sake Nihonshu  
Category: Junmai Yamahai Nama Genshu  
Alcohol: Alc. 19% Vol.  
Format: 72cl bottle  
Producer: Kinoshita Shuzo  
Region: Pref. of Kyoto  
Rice type: Gohyakumangoku  
Rice milling: 66%  
Tasting temp.: Cold to hot



## Product short description:

A sake produced by an European toji, Phillip Harper ! A British man who has a special attraction for the Yamahai method. The nose evokes the sweetness of tropical fruits, the mouth is very concentrated, a rich umami, rather dry. Much bitterness, acidity, very complex Sake, as its fairly high level of alcohol.

### Bitterness and acidity, a complexe sake

72cl - alc. 19% vol.

Combined with the power of Tamagawa Yamahai sake, we recommend things well defined in terms of flavor, such as miso-marinated fish, yakitoris, mushrooms, duck, stews or creamy cheese. An interesting sake to taste as is, just for the pleasure of discovery.