

Kawasemi Junmaï Genshu



Kawasemi is a fresh tasting, subtle sake which reveals floral and fruity tones of ripe apples, pears and litchis as well as spices. This character develops in fruit juices and opens up to more cereal flavours. Its final taste is slightly acidic that leaves your palette fresh and open.

Rich, fruity, ideal for apertif. To discover and share !

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72cl - Alc. 14.8% Vol.

Product Type: Sake Nihonshu

Category: Junmaï Genshu

Alcohol: Alc. 14.8% Vol.

Format: 72cl bottle

Producer: Asahara Shuzo

Region: Pref. of Saitama

Rice milling: 70%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

About the brewery : Asahara Shuzo is a family-run brewery based in Saitama Prefecture, in the hills above the Chichibu Mountains, north-west of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was just 29, and is now run by Kenichi Asahara, the 5th generation. Saitama is a relatively new area for sake production, and does not enjoy the same reputation as some of the more traditional regions. This recent history has prompted Asahara Shuzo to innovate a great deal to attract attention. Today it offers products with a strong character, produced by two very young Toji in their early thirties. These dynamic brewers were trained directly by Kenichi Asahara, a master in the art of handling yeast.

Detailed tasting notes : Kawasemi, “the kingfisher”, is a unique sake because very expressive, rather smooth, and really fruity. It reveals notes of ripe pear, lychee, spicy and slightly peppery scents. On the palate, it evolves on fruit juice before opening up to more cereal notes of breadcrumbs and finishing with slightly tart sensations. It leaves the palate fresh and available. Kawasemi is ideal for learning about sake, but is perfect for connoisseurs for selected moments and pairings.

Tasting advice : Serve chilled, as an aperitif or during a meal with various combinations: foie gras, shellfish, poultry and fish. On hard cheeses, parmesan, old mimolette. On chocolate desserts. Its aromatic power makes it an excellent candidate for a cocktail base.