

# Kinokuniya Namacho

## Product features:

Product Type: Sake Nihonshu

Category: Junmai Namachozo

Alcohol: Alc. 15.4% Vol.

Format: 72cl bottle

Producer: Nakano BC

Region: Pref. of Wakayama

Rice type: Yamadanishiki/Dewasasan

Rice milling: 58-65%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral



## Product short description:

With candy and green apple notes. This is a "Namachozo" sake, meaning it is made without pasteurisation (Namazake), and then pasteurised just before it is bottled. Thus, thanks to this late pasteurising process, we get to keep the sharp and fresh character that is typical of these Namazakes sakes.

## Soft and sharp at the same time

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72cl - alc. 15.4% vol.

## Product description:

**About the brewery :** Nakano BC is located south of Osaka, in the heart of Wakayama Prefecture. It starts with the brewing of soybeans, but its field of activity is now much wider, ranging from the brewing of sake to the production of various alcoholic beverages such as Umeshu and shochu. It also produces plum fruit juices, a specialty of the prefecture. It is known to welcome many visitors throughout the year who come to admire their beautiful garden. Their sake is carefully handcrafted by highly skilled toji and kurabito, who take advantage of spring water from the Fujishiro Mountain Range.

**Tasting tips :** It is to be enjoyed fresh, as an aperitif or on simple dishes, on smoked fish, anchovy tartines, marinated vegetables and let yourself be carried to the meal. You will enjoy a fine, mineral and lively sake. To taste very fresh !