

Biden Yamahai Koshu



The nose alone evokes the density that is found in the mouth, this depth gained one hand by the long maturation, but also by the influence of yeasts used (as it is a Yamahai). This gives a rich sake, powerful, with a nice long finish that evokes that cooked wine, fino wines.

A nice amber color for this Koshu aged between 6 and 7 years

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu
Category: Junmai Yamahai Koshu
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Inouegomei
Region: Pref. of Fukuoka
Rice type: Yamadanishiki
Rice milling: 65%
Tasting temp.: Cold
Aromatic profile: Rich, powerful

About the brewery : Inoue Gomei Brewery is located in the heart of Fukuoka Prefecture, along the Koishiwara River, between the stunning panorama of the Mino Mountain Range and the surrounding rice fields. Since its creation in 1911, the brewery has produced more than 90% Junmai sake, using local rice strains, including a Yamadanishiki for the production of their best cuvées. Their very traditional work regularly earned them high honours in the most prestigious competitions in Japan.

Detailed tasting notes : This sake offers a refined sensory experience with delicate aromas of toasted cereal, honey, French toast and toasted brioche on the nose. On the palate, we discover subtle flavors of toasted almond, slight bitterness, white grape notes and a delicate smoky touch. A harmonious balance that promises an elegant, nuanced tasting experience.

Tasting suggestions : Enjoy with delicate dishes such as fresh sushi, seafood, grilled fish or lightly smoked dishes. Mild cheeses and almond-based dishes are also good choices. You can enjoy this sake at room temperature or slightly reheated.