

Jijoshu



A sake elaborate from 100% rice-koji. Yellow gold, the nose is powerful; he evokes the scent of wild flowers. A good acidity, with a mild and creamy background. The Jijoshu sake evokes ripe fruit such as apricots, plums, but also dry fruits (nuts, hazelnut) and chocolate.

Good acidity and a soft creamy background

?? ??? ??????????

72cl - alc. 17.2% vol.

Product Type: Sake Nihonshu

Category: Junmai Koshu

Alcohol: Alc. 17.2% Vol.

Format: 72cl bottle

Producer: Kaetsu Shuzo

Region: Pref. of Niigata

Rice type: KoshiTanrei

Rice milling: 70%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

About the brewery : Kaetsu Shuzo was originally created in 1880 in Hukushima Prefecture, then transferred to Niigata in 1886. Niigata Prefecture faces the Sea of Japan, and has a continental climate with very hot summers and cold, snowy winters. The brewery is located in the town of Aga-machi, where the Agano and Tokonami rivers meet. It is also surrounded by numerous mountains. This area is home to one of the noblest rice varieties, 'Sakamai' (rice used to make sake). The quality of the water is also excellent, with natural springs in the vicinity providing pure, fresh water. An excellent sake region.

Detailed tasting notes : This sake, subtly refined to a mellow sweetness, evolves over time to take on an elegant golden hue. Its olfactory expressiveness is remarkable, preparing the palate for a unique sensory experience. On the palate, it unveils a creamy texture, revealing gourmet notes of caramel and ripe fruit, with delicate nuances of apricot and plum.

Serving suggestions : A true tasting sake, to be enjoyed at any time with dried fruit or chocolate, for example. With strong cheeses or a fruit tart, it will surprise connoisseurs !