

Amanoto Kuro-koji 50cl



This sake is an elaborate with black Koji, allowing a higher rate of citric acid and thus a stronger sensation of acidity. Unique and very nice, it has toasted aromas, earthy. Beautiful with slightly spicy dishes, hard cheeses, or simply grilled meat.

Unique, pleasant, rustic

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50cl - alc. 15.5% vol.

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 15.5% Vol.

Format: 50cl bottle

Producer: Asamaï Shuzo

Region: Pref. of Akita

Rice type: Hoshiakari

Rice milling: 50%

Tasting temp.: Cold

About the Brewery : Asamai Shuzo was founded in 1917 in the heart of Akita Prefecture, the northernmost part of the island of Honshu. It is exactly located in the Yokote Bonchi Valley, bordered by the Oou and Choukai Mountains, a region known in Japan for its tradition of rice growing, with all or almost all of the area being covered with rice fields. Due to the heavy snow in the winter, this place remained for a long time difficult to access but things have evolved a lot thanks to the development of the transportation network. Asamai Shuzo has chosen to remain very local in the use of ingredients with sake produced from rice grown less than 5 km from the brewery. A choice that proved to be a winner and which allowed him to distinguish himself nationally with sake from the famous Yamadanishiki rice. Now Asamai Shuzo is one of the most important breweries in the Prefecture. Through its authority, it takes part and supports the reputation of the entire region.

Detailed tasting notes : With a high concentration of citric acid, this sake has a full-bodied texture, with earthy, toasty aromas and flavors that develop fully on the palate.

Tasting tips : Magnificent with lightly spiced dishes, hard cheeses, or simply grilled meat.