

Sayori Nakadori Junmai



Sayori (garfish) is a Nakadori Junmai the equivalent of drop of juice (naka=medium ; dori=take). We only take the liquide that breaks away after the first juices come out before it is squeezed. It is a sake that is characterised by its mineral nature. You notice straight away by your sense of smell.

Tense, mineral, sharp. Ideal to go all along the meal

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72cl - Alc. 14.5% Vol.

Product Type: Sake Nihonshu
Category: Nakadori Junmai
Alcohol: Alc. 14.5% Vol.
Format: 72cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saitama
Rice type: Hattanishiki
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

About the brewery : Asahara Shuzo is a family 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 : Sayori, “garfish”, is a Nakadori Junmai. Naka means middle and dori means take, we only retain the liquid that flows by gravity, after the first juice and just before the pressing action. This sake is characterized by a nice tension and a minerality that expresses immediately with a lively, almost anise nose. In the mouth, iodine notes predominate, even if the structure remains supple and creamy. The finish is long on subtle aromas of dried fruits, a beautiful bitterness and nice hints of acidity. An easy-to-drink, thirst-quenching sake where the quality of the spring water really stands out.

Tasting advice : On fish with a strong taste such as horse mackerel, mackerel, with oysters, dashi broths, with grilled meats, or dishes in sauce. A sake that can be consumed at different temperatures, from fresh to heated.