

Dokan

Product features:

Product Type: Sake Nihonshu
 Category: Junmaï Daïginjo Genshu
 Alcohol: Alc. 17% Vol.
 Format: 72cl bottle
 Producer: Terada Honke
 Region: Pref. of Shiga
 Rice type: Yamadanishiki
 Rice milling: 50%
 Tasting temp.: Cold to room temp.
 Aromatic profile: Expressive, fruity



Product short description:

A sake with subtle fruity notes. A very nice nose, wispy and a fine acidity in mouth which perfectly balances the sweet side.

Fresh ans slightly sweet

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72cl - alc 17% vol.

Product description:

About the brewery : Ota Shuzo is located in Shiga, east of Kyoto. It is also a rice producer, which is increasingly rare in the sake world! It produces this Daiginjo Nama Genshu, an unpasteurized sake, undiluted at the end of fermentation and, above all, made from Yamadanishiki rice polished to over 50%.

Detailed tasting notes : A bold olfactory bouquet reveals fragrant notes of ripe melon and fennel. On the palate, it offers a deliciously smooth experience, with a round, robust texture.

Serving suggestions : Perfect as an aperitif or with lighter dishes, it should be served well

chilled.