Dokan



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 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

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.