Kozaemon Yamahaï Junmaï



Founded in 1702, Nakajima Jozo is a small family Kura; only three persons are working there. She has a very peculiar way to work, using a unique process and local varieties of rice, such as here for Kozaemon, with the strain called Mino Mizunaminishiki.

Light, fresh, quenching

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72cl - alc. 16.5% vol.

Product Type: Sake Nihonshu
Category: Junmaï Yamahaï
Alcohol: Alc. 16.5% Vol.
Format: 72cl bottle
Producer: Nakajima Jozo
Region: Pref. of Gifu
Rice type: Yamadanishiki
Rice milling: 65%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

About Kozaemon Yamahaï Junmaï : This rice Mino Mizunaminishiki gives a pleasant and easy to drink feeling to this sake, with an infinite number of combinations, especially at different temperatures.

Detailed Tasting Notes : The nose is discreet and light. Mouth is nice and fresh, even very refreshing !

Serving suggestions : This Sake can be drunk at different temperatures, but is best served warm with rich cuisine.