

# Uragazanryu



This saké is produced by low temperature fermentation in order to give an easy to drink product. The nose is fresh, light, similar to the one of Ginjo sakes. Mouth is sharp and round, well balanced, full of smoothness, and with a nice umami. An ideal sake to accompany your meals.

## Neat and well banced

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72cl - alc. 14.5% vol.

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 14.5% Vol.

Format: 72cl bottle

Producer: Shindo Shuzoten

Region: Pref. of Yamagata

Rice type: Yamadanishiki

Rice milling: 65%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

**About the brewery :** Shindo Shuzoten brewery is located in Yamagata, in the North of Japan, a cold and very snowy region, especially known for the high quality of its sakes. A rare enough thing to be underlined, Shindo Shuzoten also produces the rice they use in making sake.

**Detailed tasting notes :** This sake has a fresh, light nose, followed by a clean, round mouthfeel. Its smooth texture offers a nice umami, making the experience pleasant and easy to savor.

**Tasting notes :** Perfect to enjoy at the heart of a meal, it goes well with all types of Japanese dishes.