Raïfuku Aiyama Junmai Ginjo



The specialty of Raïfuku brewery is to use yeast from flowers, the "Hanakobo". For this sake, the yeast is derived from the flower of Abelia. The Aiyama rice is also very interesting; it is a very rare strain and its starchy white heart (called Shimpaku in Japanese) is bigger than the one of Yamadanishiki !

Produced with a yeast from Abelia flowers

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72cl - alc 15% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Raïfuku Shuzo
Region: Pref. of Ibaraki
Rice type: Aiyama
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Established for more than 3 centuries in the prefecture of Ibaraki north of Tokyo, the brewery of Raifuku enjoys a beautiful environment and a very pure water from the mountain of Tsukuba. The specialty is to develop and use yeasts from flowers, the "Hanakobo" (hana for flower and kobo for yeasts). Thus, from different flowers, it produces a wide range of yeasts that will allow the development of sake with unique taste characteristics.

Detailed tasting notes : For this sake, the brewery of Raifuku Shuzo multiplies the originality using a yeast from the flower of Abelia, also an interesting rice, Aiyama rice. It is a small strain and rarely used in sake production, but it has the particularity of having a shimpaku, the white heart rich in starch, bigger than that of Yamadanishiki rice. We have a sake on the nose is fresh and fruity. The mouth is soft, creamy, while being light and little marked on umami. The finish is clear and precise. It is a sophisticated and remarkably balanced sake.

Tasting tips : Raifuku Aiyama is rather sweet in the mouth, it is pleasant as an aperitif, but also as an accompaniment to a meal, with marinated fish and vegetables, carpaccio, crustaceans. With desserts also, fruits, chocolates, sorbets.