Raïfuku Chokarakuchi Junmai Ginjo



As its name indicates, "cho=much", "Karakuchi"=dry, here we have a very dry and tense sake. Rather masculine, very elegant and dry in mouth, well balanced. .It is produced by Raïfuku brewery which is specialized in the developpement of yeasts coming from flowers, the "Hanakobo".

Very dry and tense

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72cl - alc. 17% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Raïfuku Shuzo
Region: Pref. of Ibaraki
Rice type: Hitachinishiki
Rice milling: 55%
Tasting temp.: Cold to room temp.
Aromatic profile: Mineral, vivid

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 : The yeast used for the production of this sake comes from the flower of begonia. It is a very dry and tense sake, as its name suggests, "cho" = a lot, "Karakuchi" = dry. It has a remarkably high nihonshudo of +18. The nose is lively, fresh, on citrus and light lactic notes. Elegant and clear in the mouth, it is well balanced, on tension and minerality, and punctuated by a nice bitterness. The finish is crystalline, thirst-quenching.

Tasting tips : Dry, mineral, a sake to be preferred at the time of the meal in combination with various culinary preparations and in particular dishes worked, meat and dishes in sauce.