

Ryujin Kakushi Ginjo Nama Genshu

Product features:

Product Type: Sake Nihonshu
Category: Ginjo Nama Genshu
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Ryujinshuzo
Region: Préf. de Gunma
Rice type: Gohyakumangoku
Rice milling: 55%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral



Product short description:

A silky sake with an unusual sweetness. The nose is rather light, with hints of white peach and ripe melon. Its softness is enveloping, from nose to mouth. A little acidity and a light bitterness balances nicely its sweetness. Finish is long and thirst-quenching.

Sweet, light, fruity, a sake with a unique style, very pleasant as an aperitif.

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72cl - Alc. 16% Vol.

Product description:

About the brewery : Ryujin was founded in the 15th century, when a warlord from this province discovered a water source ideal for making sake. Ryujin's soft underground water allows brewers to bring out the subtle flavours of their rice. The brewery's aim has remained the same throughout the ages: to produce a tasty, smooth, high-quality sake.

Detailed tasting notes : Characterized by low acidity, Ryujin Kakushi Ginjo Nama Genshu is a silky, smooth sake, revealing a fruity profile with nuances of white peach and melon. On the

palate, its full-bodied, creamy texture highlights a beautiful bitterness, elegantly harmonizing with sweetness, to fade delicately into a lingering finish.

Serving suggestions : To be enjoyed well chilled, this sake lends itself to any occasion and is a perfect match for fish dishes, vegetables and fried mushrooms. It also goes well with veal dishes.