

Ryujin Junmai Daiginjo Namazume



A sake with a floral nose, very pleasant with notes of citrus fruits. First impression in mouth is the quality of water, with a little acidic feeling, still on the sweetness of fruits (pineapple, pear). It is also a namazake, ie unpasteurized, bringing a lot of freshness.

A fruity sake, low acid and thirst-quenching.

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu

Category: Junmaï Daiginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Ryujinshuzo

Region: Préf. de Gunma

Rice type: Yamadanishiki

Rice milling: 50%

Tasting temp.: Cold to room temp.

Aromatic profile: Refreshing, floral

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 : This elegantly refined sake reveals delicate notes of fennel and fresh almonds, enhanced by subtle floral and fruity citrus nuances.

Serving suggestions : To be enjoyed chilled as an aperitif or as an accompaniment to a dish, this sake goes perfectly with white-fleshed fish and white meats. It can also be served at the end of a meal, as a delicious accompaniment to fresh fruit desserts.