

Kameizumi Koiku 63 go



A sake brewed with rare “K?iku 63” rice, Kameizumi Koiku 63 go reveals aromas of tropical fruits, green apple, and juicy pear. Crafted with CEL24 yeast, it offers a vivid, fresh, and expressive mouthfeel. A lively and fruity sake from the artisanal Kameizumi brewery in K?chi.

Fruity, clear, vibrant

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72cl - alc. 14.5% vol.

Product Type: Sake Nihonshu
 Category: Junmai Ginjo Genshu
 Alcohol: Alc. 16.5% Vol.
 Format: 72cl bottle
 Producer: Kameizumi Shuzo
 Region: Pref. of Kochi
 Rice type: Koiku 63 go
 Rice milling: 55%
 Tasting temp.: Cold

Detailed tasting notes: Kameizumi Koiku 63 go is a Junmai Ginjo Genshu sake produced by Kameizumi Shuzo in K?chi Prefecture. It is brewed using the rare local rice K?iku 63 (also known as Kazenaruko), polished to 55%. This sake stands out for its intensely fruity aroma profile, thanks to the use of AA41 yeast, a strain developed in K?chi. The nose is floral and tropical, with prominent notes of melon, banana, muscat, and green apple. On the palate, it offers remarkable clarity, a juicy texture, and vibrant freshness. The attack is smooth, the mid-palate lively and fruity, and the finish clean, with a subtle bitterness that balances the whole. It evolve slightly after opening, revealing new aromatic layers over time.

Tasting advices: Kameizumi Koiku 63 go is best enjoyed chilled, ideally between 10–15°C, in a wine glass to fully appreciate its bouquet. It pairs beautifully with seafood, vegetarian dishes with fresh herbs, soft cheeses, fruity dessert. It also makes an elegant and aromatic aperitif. This sake is a perfect choice for lovers of expressive and fruit-forward profiles, with a well-balanced structure.

About the brewery : Since 1897, the Kameizumi Shuzo brewery has been located on the island of Shikoku, the smallest of the four main islands of the Japanese archipelago. In this warm and picturesque village of Tosa, Kochi Prefecture, between mountains and ocean, producing sake is no mean feat, as the region is hot and humid - not exactly optimal conditions. Setting up a brewery therefore requires considerable work and a thorough knowledge of fermentation techniques. A challenge that the small team at Kameizumi Shuzo has taken up with panache. Five people produce low-volume premium sakes, from dry Junmai to fruity, fresh Daiginjo. Special attention has been paid to the use of a yeast strain called "CEL24", created by the local sake producers' association. By sticking to traditional methods, Kameizumi Shuzo's brewery is quietly establishing its reputation well beyond the boundaries of the prefecture. A great success, given that the region's sake was previously consumed mainly locally.