

Hakushika Junmai Ginjo



Notes of lemon, ginger, and vanilla. In mouth, it's a nice feeling of spring water quality. Very lively with a good acidity, juicy notes of pear, citrus and cocoa.

A woody nose with powerful floral notes

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72cl - alc. 14.7% vol.

Product Type: Sake Nihonshu

Category: Junmai Ginjo

Alcohol: Alc. 14.7% Vol.

Format: 72cl bottle

Producer: Tatsuuma Honke

Region: Pref. of Hyogo

Rice type: Nihonbare/Hitomebore

Rice milling: 60%

Tasting temp.: Cold to hot

Aromatic profile: Refreshing, floral

About the brewery : The Tatsuuma Honke brewery started in 1662 in the Nada region, near the city of Kobe. With the installation of many breweries, the good times for this region quickly became one of the most important areas for sake production. During the Edo era (17th-19th century), the family brewery experienced its golden age, becoming very popular thanks to the success of different cuvées. But growth was not always linear for Tatsuuma Honke and the brewery had to overcome great difficulties during its history with, twice, the destruction of the production tool, during the Second World War and after the Kobe earthquake in 1995. Making against bad fortune, good heart, these adverse events were the opportunity to modernize profoundly. But moving suddenly from traditional methods to modern techniques is not without its risks and it is with great ingenuity that Tatsuuma Honke was able to reinvent itself by keeping their family brewing essence rooted in tradition and attached to quality.

Detailed tasting notes : A clear sake with light silver highlights. The nose is oaky, with powerful floral notes, fruity, on lemon, ginger and vanilla. Hakushika Junmai ginjo expresses a lot of freshness in the mouth. It is round and smooth, and thirst-quenching. The quality of the spring water is pleasantly noticeable. A good bitterness and lactic notes of yogurt animate a clear and precise finish. A sake both rich, clean and refreshing.

Tasting tips : Delicate, it lends itself to associations with refined cuisine, sashimi, crustaceans, shellfish and sushi. On processed preparations, fish or simply prepared meat.