

Hakushika Junmai Ginjo 30cl



A sake with a woody nose and powerful floral notes. Notes of lemon, ginger, and vanilla. The mouth reveals the quality of spring water. Lively, with good acidity, and juicy notes of pear, citrus and cocoa.

Refrescent, floral. A sake easy to accompany your meals

30. ?? ???? ???????????
30cl - 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

About the brewery : Tatsuuma Honke began in 1662 in the Nada region, near the city of Kobe. With the establishment of numerous breweries, this was a prosperous period for the region, which rapidly became one of the most important areas for sake production. During the Edo era (17th-19th century), the family brewery enjoyed its golden age, becoming very popular thanks to the success of various of their cuvées. But growth was not always linear for Tatsuuma Honke, and the brewery had to overcome great difficulties in the course of its history, with the destruction of its production facilities twice, during the Second World War and after the Kobe earthquake in 1995. However, these unfavorable events provided an opportunity to modernize in depth. But suddenly switching from traditional methods to modern techniques is not without risk, and it is with great ingenuity that Tatsuuma Honke has managed to reinvent itself, while retaining its essence as a family brewery rooted in tradition and committed to quality.

Detailed tasting notes : A limpid sake with light silver highlights. The nose is woody, with powerful floral, fruity notes of lemon, ginger and vanilla. Lively and juicy on the palate, Hakushika Junmai ginjo expresses great freshness. It is round and unctuous, and thirst-quenching. The quality of the spring water is pleasantly noticeable. Good bitterness and lactic yoghurt notes enliven a clear, precise finish. A rich, clean and refreshing sake.

Tasting notes : Delicate, it lends itself well to refined cuisine, including sashimi, shellfish and sushi. It can also be served with fish or simply prepared meats.