

Kuragokoro Tokubetsu Junmai



An elegant junmai sake, close to a Ginjo. The umami is rich, diffuse and generously. A sake easy to pair with food, that can be enjoyed on many occasions and at different temperatures, from cold to hot.

A modern sake with a fresh nose. Interesting to taste at different temperatures.

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72cl - Alc. 15.5% Vol.

Product Type: Sake Nihonshu

Category: Tokubetsu Junmai

Alcohol: Alc. 15.5% Vol.

Format: 72cl bottle

Producer: Yanoshuzo

Region: Pref. of Saga

Rice type: Saganohana

Rice milling: 60%

Tasting temp.: Cold to room temp.

Aromatic profile: Refreshing, floral

About the brewery : Yano Shuzo has more than 200 years of history and tradition behind it, and is now in its 8th generation. It continues to carry out remarkable work based on the search for innovative flavours and the continuous improvement of sake quality. This challenge is met every year with the creation of products such as Kuragokoro Junmai Ginjo and Tokubetsu Junmai.

Detailed tasting notes : With a rice polishing ratio of 60%, this Tokubetsu junmai is elegant, close to Ginjo aromas. In mouth, however, the umami is rich and generously diffused on floral and fruity flavors. The finish is crisp and lively. Nicely scented, giving a nice feeling of freshness.

Tasting advices : A sake goes everywhere, pleasant on various occasions and at different temperatures, from cold to heated. Easy to pair !