Nabeshima Junmai Ginjo Yamadanishiki



Nabeshima is produced by Fukuchiyo Shuzo, a small brewery in Saga Prefecture, where the owner is also Kuramoto, a passionate person about sake! Nabeshima is a sake marked by tropical fruits, and a very present umami. The palate is rich and juicy, while keeping a good minerality, with good acidity and a lot of freshness in the final.

Fruity, smooth and rich

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72cl - alc. 16.4% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 16.4% Vol.
Format: 72cl bottle
Producer: Fukuchiyo Shuzo
Region: Pref. of Saga
Rice type: Yamadanishiki
Rice milling: 50%
Tasting temp.: Cold to room temp.
Aromatic profile: Expressive, fruity

About the brewery : Fukuchiyo Shuz? is located in the city of Kashima, south of Saga. This small traditional brewery has been producing sake of exceptional quality since 1885, internationally recognized since its title of Champion in 2011 at the CBI, the most prestigious sake competition in the world. Its owner, Mr. Iimori, is very involved in promoting sake outside of Japan, trying not only to change his city of Kashima, but also attract the attention of fans from all over the world to his region.

Detailed tasting notes : Nabeshima Junmai Ginjo stands out for its expressiveness, captivating with fruity notes of pineapple and wild strawberries, accompanied by subtle floral aromas. On the palate, the sweetness of cooked rice predominates, leading to a prolonged finish of great sweetness and enveloping roundness.

Serving suggestions : Enjoy chilled, with game meats or foie gras.