

Hyakujuro Junmai

Product features:

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Hayashi Honten
Region: Pref. of Gifu
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid



Product short description:

A sake light floral nose, but incredibly deep at the same time. It is dry and precise, powerful with a rich umami. A deep karakuchi able to accompany many preparations of powerful flavors, at different temperatures, including heated.

Dry and precise, The most popular sake of the Hyakujuro series

????? ?? ??????????
72cl. - Alc. 15% Vol.

Product description:

About the brewery : Hayashi Honten is located on the southern edge of Gifu Prefecture in central Japan. It is run by Eriko Hayashi, who represents the 5th generation of owners of this typically family-run brewery. Hayashi Honten is an interesting brewery in that it brings together, under a single unit, a great mastery of all production techniques, ranging from ancient methods such as Yamahai, to the most modern and pure Daiginjo, not forgetting aged sakes of the Koshu type. It is this eclecticism that we wanted to illustrate in this selection. The emblem of the revival of the Hayashi Honten brewery since it was taken over by Eriko Hayashi. The label refers to Kumadori, the very special way of putting on make-up in Kabuki theatre.

