

Hyakujuro Junmai Daiginjo



A sake with an elegant nose, little marked, and especially very fresh. The palate is remarkably structured, deep and complex, with good acidity. We return on a lot of freshness and precision in the final. A Daiginjo sweetness little present and therefore enjoyable.

**The high-end sake of the Hyakujuro series.
To be enjoyed throughout the meal !**

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72cl. - Alc. 15%

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Hayashi Honten

Region: Pref. of Gifu

Rice type: Hatsushimo

Rice milling: 50%

Tasting temp.: Cold to room temp.

Aromatic profile: Refreshing, floral

About the brewery : Hayashi Honten is located on the southern border of the Gifu region, almost perfectly in the middle of Japan. This brewery is the property of a woman, who is the 5th generation owner of this typical family brewery. Hayashi Honten is very interesting because of the variety of the techniques they master for the production process; from ancient techniques to make Yamahai, to the most modern one giving the purest Daiginjo, without forgetting the capacity to age sake and produce a very nice Koshu.

Detailed tasting notes : Hyakujuro Junmai Daiginjo's delicate bouquet expresses itself subtly, unfolding a refined aroma that diffuses gently. The delicate balance is shaped by refreshing acidity and slight sweetness. On the palate, the lingering sweetness and umami of the rice create a harmonious taste experience.

Serving suggestions : It goes perfectly with a Caprese Salad, highlighting its freshness, and a Mackerel Escabeche, harmoniously complementing the flavors of the marinated fish.