Hyakujuro Junmaï Daïginjo

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 Daïginjo sweetness little present and therefore enjoyable.

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

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

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo
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 Yamahaï, to the most modern one giving the purest Daïginjo, 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.