

Akashi Tai Junmai Daiginjo Genshu



A sake made from 40% polished rice and, especially, extra-long brewing for a rich, crisp sake. The nose is fruity and clean, on fresh fruits (apple, peach, apricot and banana). The finish is complex, clearly concluding with floral notes.

The flagship product of the brewery. An extra long brew for a rich and lively sake.

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo Genshu

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Akashi Sake Brewery

Region: Pref. of Hyogo

Rice milling:

Tasting temp.: Cold

Aromatic profile: Rich, powerful

About the brewery : The history of the Akashi brewery dates back to the end of the Tokugawa period (1600-1867), when the factory that originally produced the soy sauce decided in 1918 to devote itself to rice processing into sake. Making the most of what the beautiful surroundings of the Hyogo region could offer, she began to produce sakes whose quality only improved over time. Today, it is an international recognition that earns him a reputation and allows him to develop a wide range of very qualitative products.

Detailed tasting notes : This sake offers a rich, balanced sensory experience. On the nose, an explosion of aromas delights the senses, with notes of melon, lemon, bitter orange, sage and subtle herbaceous nuances. Visually, it is limpid and brilliant, with captivating golden highlights. On the palate, the perfect balance of bright lemon and bitter orange creates a harmonious taste experience. The finish is marked by persistent length, leaving a memorable impression on the palate.

Serving suggestions : For optimum enjoyment, pair with fresh fish sashimi, light Japanese dishes, seafood or mild cheeses. Served slightly chilled, this sake reveals its delicate flavors, offering a memorable sensory experience with every sip.