

Musashino Black Junmaï Daïginjo



In the Musashino sake series of Asahara Shuzo, this Daïginjo Black is a great success. It is produced on a classic basis for a Daïginjo, with a Yamadanishiki rice polished at up to 40%. But the use of yeast n ° 1801 provides to this sake a peculiar dimension, lively, fruity, so refreshing !

Super vivid for a very pleasant feeling of freshness

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo Genshu
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saïtama
Rice type: Yamadanishiki
Rice milling: 40%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Asahara Shuzo is a family brewery located in Saïtama Prefecture, in the heart of the hills that precede the Chichibu mountains, northwest of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was only 29 years old. Today Kenichi Asahara runs the factory, he is the representative of the 5th generation. The locality of Saïtama is a relatively new terroir in the production of sake and does not enjoy the same reputation as other more "classic" regions. A recent story that has prompted Asahara Shuzo to innovate a lot to gain attention. Today, it offers products with a strong character, worn by two very young Toji in their thirties. Dynamic brewers and, above all, trained directly by Kenichi Asahara, a master in the art of handling yeasts.

Tasting advice : A daïginjo to be enjoyed as it is, fresh, or as an accompanying simple and delicate dishes.