

Akashi Tai 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. 17% Vol.

Product Type: Sake Nihonshu

Category: Daiginjo Genshu

Alcohol: Alc. 17% Vol.

Format: 72cl bottle

Producer: Akashi Sake Brewery

Region: Pref. of Hyogo

Rice type: Yamadanishiki

Rice milling: 38%

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 : A refined fragrance imbued with delicate notes of honey and springtime white flowers characterizes this Daiginjo. It offers a fruity, floral taste experience, with subtle aromas of pear and nuances of anise leading to a drier finish.

Tasting notes : Akashi Tai Daiginjo Genshu offers an exceptional sensory experience. With a delicate fragrance imbued with notes of honey and white flowers, this sake reveals a fruity, floral palette, accented by subtle aromas of pear and nuances of anise. Served slightly chilled, observe its limpidity in a tulip-shaped glass, take time to smell its aromas, then savor it slowly. Paired with light dishes such as sushi or seafood, this Daiginjo is distinguished by a dry finish that completes its delicate, refined profile.