

# Kinryo Setouchi Olive Junmai Ginjo



A Junmai Ginjo sake from Nishino Kinryo with a refreshing acidity and flavours reminiscent of young Muscat and the slight bitterness of crisp green vegetables.

**Fresh and delicious. Muscat, tropical fruit, bitter**

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72cl - alc. 15.5% vol.

Product Type: Sake Nihonshu  
Category: Junmai Ginjo  
Alcohol: Alc. 15.5% Vol.  
Format: 72cl bottle  
Producer: Nishino Kinryo  
Region: Préf. de Kagawa  
Rice type: Sanukiyoimai  
Rice milling: 58%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral

**About production :** This stunning sake has been brewed with yeast extracted from Sanuki olives. These lush olives benefit from the unique micro-climate of the Seto Sea, which borders Kagawa Prefecture (formerly known as Sanuki), where the olive was first cultivated in Japan. By isolating the natural yeast that coats them, Nishino produces a sake with a refreshing acidity and flavours reminiscent of young Muscat and the slight bitterness of crisp green vegetables.

**Detailed tasting notes :** This sake has a captivating nose, combining intense aromas of white grape, white grapefruit, spices and floral notes of lily of the valley, with subtle hints of olive leaf. On the palate, it maintains that lively freshness with pronounced acidity and a balanced fatty feel, offering a refreshing taste experience. The finish is notably long and bold, marked by lingering grapefruit aromas and a velvety texture, creating a memorable and harmonious drinking experience.

**Serving suggestions :** This sake is particularly suited to simple dishes, such as grilled chicken or sashimi.