Daïginjo Fruity



Discover Japanese sake in the best possible way with this top-of-the-range composition comprising a bottle of Kameizumi CEL 24 sake and two Usuhari Daïginjo Glass glasses in their wooden box.

72cl - alc. 14% vol.

1 BOTTLE SAKE KAMEIZUMI CEL24
2 SAKE GLASSES USUHARI DAIGINJO GLASS
Price indicated for the set

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo Genshu
Alcohol: Alc. 14% Vol.
Format: 72cl bottle
Producer: Kameizumi Shuzo
Region: Pref. of Kochi
Rice type: Hattanishiki
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

Detailed tasting notes: Kameizumi is a Junmai Daïginjo Genshu, a pure fruit of rice fermentation, with no alcohol added at the end of the process and no adjustment by adding water. The use of a special yeast strain, CEL24, developed in the Kochi region, gives Kameizumi remarkable characteristics. The nose is super-expressive, incredibly fruity. It's lively and fresh on the palate, with notes of green apple, young herbs and crunchy grapes. Underlying, rich, dense scents of tropical fruit and banana. Round, developing on juicy pear. Lots of freshness, good acidity and liveliness.

Serving suggestions: a magnificent sake for any occasion, as an aperitif or with a meal, with sophisticated, light dishes, or, on the contrary, with spicy, herbal dishes (coriander, wasabi, basil, ginger). On fruit tarts and creams.