

Izumibashi Tonbo Junmai Green

Product features:

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Izumibashi
Region: Préf. de Kanagawa
Rice type: Yamadanishiki/Omachi/Rakufumai
Rice milling: 80%
Tasting temp.: Cold to hot



Product short description:

The taste of Izumibashi Tonbo Green is balanced between sweetness, umami and acidity, with a subtle finish. It's a perfect accompaniment to any meal, and can be enjoyed either at 15°C or toasted (up to 50°C).

The maturation period is one year, in stainless steel tanks at a temperature of around 5°C

72cl - alc. 15% vol.

Product description:

About the brewery : Founded in Ebinagochi in 1857, during the Edo period, Izumibashi is located in one of the main rice-growing regions of Kanagawa Prefecture. This particular location, in the heart of the alluvial plain of the Sagami River, gives it access not only to the land needed for rice-growing, but also to excellent quality water from the Tanzawa mountain range. It is one of the few breweries to grow the rice it uses in its sake production, mastering the process from A to Z! Its emblem, the Akatonbo on all its labels, refers to a dragonfly hovering over the rice paddies. Water from the Tanzawa mountain ranges is rich in minerals and lends itself to the production of clean, umami-rich sakes.

Detailed tasting notes : On the palate, Izumibashi Tonbo Green is balanced between sweetness, umami and acidity, with a subtle finish.

Tasting notes : It goes well with well-seasoned, cooked dishes such as tomato-based dishes and meats like duck confit, cassoulet or even mussels marinière.