

Suwaizumi White



A sake from the Suwaizumi brewery, Tottori prefecture. Rich yet delicate, with a very smooth finish.

Aged 3 years in enamel tanks

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72cl - Alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmaï Koshu

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Terada Honke

Region: Préf. de Tottori

Rice type: Tama Sakae et Yamadanishiki

Rice milling: 50%

Tasting temp.: Cold to hot

About the brewery : Founded in 1859 in Tottori prefecture, the Suwaizumi brewery specializes in sakes to be enjoyed warm to bring out the full umami sensation that make them true table sakes.

Detailed tasting notes : Mantensei ginjo is an aged sake made with a majority of local Tama Sakae rice, polished to 50% and topped up with Yamadanishiki. Aged for 3 years in enamel tanks at room temperature, Suwaizumi White takes on a golden color and gains in richness, while retaining a certain finesse and a very fluid finish.