Suwaizumi Black



A sake from the Suwaizumi brewery, Tottori prefecture. Both rich and fine, with a very smooth finish. This black-labeled version is a genshu sake, higher in alcohol because it is not diluted before bottling.

Aged 3 years in enamel vats

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72cl - Alc. 18% vol.

Product Type: Sake Nihonshu
Category:
Alcohol: Alc. 18% 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. This black-labeled version is a genshu sake, with a higher alcohol content because it is not diluted before bottling. 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.