

Kozaemon Junmai Ginjo



A sake made with miyamanishiki rice, with notes of apple and pear. It can be enjoyed at any temperature and is the perfect accompaniment to a wide variety of dishes.

A Junmai Ginjo that only Kozaemon knows how to make.

72cl - alc. 15.5% vol.

Product Type: Sake Nihonshu

Category: Junmai Ginjo

Alcohol: Alc. 15.5% Vol.

Format: 72cl bottle

Producer: Nakajima Jozo

Region: Pref. of Gifu

Rice type: Miyamanishiki

Rice milling: 55%

Tasting temp.: Cold to hot

Aromatic profile: Dry, fruity and rich

Detailed Tasting Notes : A refreshingly fruity sake, offering a unique taste experience. With its delicate apple and pear notes, this sake is both light and pure on the palate, highlighting the subtle flavors of the rice. The sake's freshness and drinkability underscore its remarkable versatility.

Serving suggestions : Whether enjoyed fresh or hot, it can easily accompany any dish. Whether fresh sushi, hot dishes or more exotic fare.