

Kubota Junmai Daiginjo



A sake produced by the Asahi Shuzo brewery, one of the most important in the Niigata region. With its delicate, refined floral aroma, it delights our taste buds.

Kubota Junmai Daiginjo, Asahi Shuzo's nugget

72cl - alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Asahi Shuzo Niigata

Region: Pref. of Niigata

Rice type: Gohyakumangoku

Rice milling: 50%

Tasting temp.: Cold to room temp.

Aromatic profile: Complexity, balance and finesse

About the brewery : Asahi Shuzo was founded in 1830 in an ideal location for sake production, Niigata, the region with the second largest number of breweries in Japan. The natural environment is rich and varied, an area surrounded by the Sea of Japan to the west and the mountains to the east. The Shinano River flows through the city, which is famous for its fireworks festival. The Asahi brewery has a production unit in the Koshiji region on the south-western side of the river. The Kubota series is certainly one of the most famous in Japan. It is made from Gohyakumangoko rice grown by the brewery itself through its agricultural company to make the most of the region's climate.

Detailed tasting notes : This sake has a refined, floral aroma, with sweetness and acidity in perfect harmony. A pleasant mouthfeel, due in part to a modern, sharp and distinctly crisp aftertaste.

Tasting advice : Perfectly delicious fresh or at room temperature, it goes perfectly with delicate dishes such as sushi, seafood or vegetarian dishes.