

Izumo Kanba Kodamai Genshu



Produced from Gohyakumangoku, but above all from Kodamai rice, an ancient strain that gives it its beautiful pinkish color. A pleasantly fruity nose contrasts with a powerful mouthfeel.

A rosé sake, a very original color !

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu
Category: Junmai Genshu
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Sakemochida Honten
Region: Pref. of Shimane
Rice type: Gohyakumangoku / Kodamai
Rice milling: 70%

About the brewery : Sakemochida Honten is a small family brewery that has been producing traditional sake for over 140 years in Izumo, Shimane Prefecture. Izumo has been deeply involved in sake-making since ancient times, and is considered by many to be the birthplace of Nihonshu. Legend has it that all the gods - and there are eight million of them in Shintoism - gather at the Izumo Matsuo shrine for a feast lasting 180 days. October is also known as the “month of the gods' absence”.

The street on which the Sakemochida Honten is located is called “Kitano Kaido”, a classic district where you can still admire the old wooden buildings.

Detailed tasting notes : The nose is delicate and fruity, evoking peach, wild strawberry and, surprisingly, rosé wine! The palate is supple, but quickly evolves towards much greater power and amplitude, with warmer, spicier notes. A sake with great impact, marked acidity, slight bitterness and almost tannic notes. The finish is long, with flavors fading slowly to a clean finish.

Serving suggestions : A powerful, rather dry sake to be enjoyed chilled (8°C), preferably during a meal, with grilled beef, shioyaki-style salted fish, salmon or fatty tuna sashimi.