

Amabuki Fuyuni Koisuru Junmai Daiginjo



A limited-edition sake with fruity apple and pear aromas, natural sweetness and subtle umami. Enjoy it chilled and pair it perfectly with light dishes such as sashimi or oysters, enhancing its freshness and cleanliness.

Fruity, umami, fresh

72cl - Alc. 16.5% Vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 16.5% Vol.

Format: 72cl bottle

Producer: Amabuki Shuzo

Region: Pref. of Saga

Rice type: Domestic rice

Rice milling: 50%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

Detailed tasting notes: This sake boasts an elegant, fruity aroma profile, evoking notes of ripe apples and pears. A natural, delicate sweetness envelops the palate, supported by subtle, harmonious umami. The latter amplifies the sensation of freshness while offering a remarkable lightness. The structure is lively and precise, with a clean, ephemeral finish that instinctively invites another sip. Its freshness and bright character make it a unique taste experience.

Serving suggestions: To fully enjoy this sake, we recommend serving it chilled, at around 8 to 12°C, to preserve its fruity aromas and freshness. This refined profile is ideal with light, delicate dishes such as white fish carpaccio, sashimi or fresh oysters, whose minerality enhances the sake's umami. For more daring pairings, try creamy, slightly acidic cheeses, such as fresh goat's cheese.

About the brewery : Amabuki is located in north-west Kyushu, in Saga Prefecture, at the foot of the Amabukiyama mountain, hence its name. Founded during the Genroku period (1688 - 1704), the brewery has over 300 years of history, and specialises in the extraction and use of yeasts from various flowers in their direct environment. Used in the production of their sakes, they impart exuberant aromas and an unmistakable style that are the hallmark of the brewery's originality. The rice used is grown on the Saga plain using the 'aigamo' method, which involves raising ducks in the rice fields to feed on weeds and insects. In this way, the rice fields are free from any treatment. The water used is fresh, coming from the Sefuri mountains. We are fortunate to be able to present a selection of three sakes made from three different yeasts.