

Junsei Yamadanishiki Kimoto Tokubetsu Junmai



A balanced, delicate Kimoto sake, highlighting the umami of Yamadanishiki rice, ideal for accompanying seafood, fish and salads.

Balanced, umami, delicate

72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu

Category: Junmai Kimoto

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Fukunishiki Shuzo

Region: Pref. of Hyogo

Rice type: Yamadanishiki

Rice milling: 60%

Tasting temp.: Cold to room temp.

Detailed tasting notes: Yamadanishiki is one of Japan's most popular sake rices, typical of the Hyogo region. Together with its rice producer, Fukunishiki has selected the best Yamadanishiki in its commune, created without the use of chemicals. This sake is produced the old-fashioned way, using the Kimoto method to bring out the umami in the rice, resulting in a very well-balanced, delicate sake.

Goes well with: Scallops, Carpaccio of fish, Eel, Salad. Serve chilled or warm.

About the brewery: 500km west of Tokyo, Hyogo Prefecture (Kobe) is Japan's most important region in terms of sake production and rice for sake. Fukunishiki has been a family business since 1839, one of the pioneers in making "100% rice sake". Today, it uses only rice from its own region and water from its own spring. It produces sakés de Terroirs, elegant and round, with total respect for nature and the surrounding tranquillity.