

Junsei Tankan Wataribune Kimoto Junmai Genshu



A rich, generous Kimoto sake, made from the rare Tankan Wataribune rice, offering deep, balanced umami, perfect for sauce dishes and grilled meats.

Rich, umami, generous.

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: Tankan Wataribune

Rice milling: 60%

Tasting temp.: Cold to room temp.

Detailed tasting notes: Tankan Wataribune is an indigenous rice that has been virtually forgotten, as it is more fragile and difficult to manage. Fukunishiki has chosen the Kimoto method and the use of the large, traditional 30hl cask, which dates back 100 years, to work it. A rich, generous sake, balanced by a very high level of Umami.

Pairings: Fish in sauce, chicken skewer, flank steak. 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.