

Suginishiki Yasohachi Kimoto Junmai



This 2-year-aged Kimoto sake, complex and slightly creamy, blends notes of dried fruit, butter and spices, with a floral touch on the finish, ideal for tempura and sautéed vegetables.

Complex, creamy, spicy

72cl - Alc. 13.6% Vol.

Product Type: Sake Nihonshu

Category: Junmai Kimoto

Alcohol: Alc. 13.6% Vol.

Format: 72cl bottle

Producer: Sugii Shuzo

Region: Pref. of Shizuoka

Rice type: Tamasakae, Kinumusume

Rice milling: 88%

Tasting temp.: Cold to room temp.

Detailed tasting notes: The Kimoto method and 2 years' aging give this sake all its complexity. Notes of dried fruit, butter, cereals and a slightly spicy rancio of candied fruit. A hint of honeyed flowers adds freshness to the finish. A rich, slightly creamy sake that won't leave you indifferent - a must-try!

Goes well with: tempura, stir-fried vegetables. Serve chilled or warm.

About the brewery: Founded in 1842 by the Sugii family, the brewery of the same name produces very traditional sakes with great care. Located in Shizuoka prefecture, on the historic Tokaido road that linked Tokyo to Kyoto, passing by nearby Mount Fuji. The brewery has preserved all the ancestral techniques of sake production (Kimoto, Yamahai and Bodaimoto...), enabling them to preserve and continue to offer authentic, traditional sakes, rejecting the modern style that is becoming widespread.