

Kurumazaka Kimoto Junmai



This 4-year-aged Kimoto sake, made naturally with Gohyakumangoku rice, offers a lovely roundness and notes of dried fruit and creamy cheese, perfect for charcuterie, cheese and meats with mushrooms.

Natural, round, neat

72cl - Alc. 15.5% Vol.

Product Type: Sake Nihonshu
Category: Junmai Kimoto
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Yoshimura Hideo Shuten
Region: Pref. of Wakayama
Rice type: Gohyakumangoku
Rice milling: 65%
Tasting temp.: Cold to room temp.

Detailed tasting notes: Gohyakumangoku rice is produced by one of the in-house staff and grown naturally without chemicals. Toji has chosen the Kimoto method to ensure that it is produced as naturally as possible. After 4 years of ageing, this sake has a straw color, with notes of dried fruit, creamy cheese and a certain roundness on the palate. This is a true “natural” sake made with great care and passion.

Pairings: Charcuterie, cheese, meat dishes with mushrooms. Serve chilled or warm.

About the brewery: Wakayama is located south of Osaka, by the sea, well known for its fishing and fruit production, especially citrus and plums. Yoshimura Hideo Shuten, founded in 1915 and based in northern Wakayama, produces excellent sakes, but above all exceptional liqueurs. Plum liqueur: Umeshu, is a traditional family drink, deeply rooted in Japanese culture and generally made with green plums, but Maison Yoshimura works very closely with local farmers to ensure that Ume (plum) Nanko-Ume and Jabara (citrus) are at optimum ripeness for its liqueurs.