

Zaku Megumi No Tomo Junmai Ginjo



A classic sake, rich and aromatic, with notes of white-fleshed fruit, offering an authentic immersion in Japanese tradition.

Classic, aromatic, mastered

75cl - alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Ginjo

Alcohol: Alc. 15% Vol.

Format: Bottle of 75cl

Producer: Shimizu Seizaburo Shoten

Region: Pref. of Mie

Rice milling: 60%

Tasting temp.: Cold

Detailed tasting notes: Notes of white-fleshed fruit, rich and aromatic, very classic, this is a real trip to Japan. A perfectly mastered signature sake.

Serving suggestions: Oysters, sushi, sautéed vegetables, Beaufort cheese. Serve chilled.

About the brewery: Shimizu Seizaburo Shoten was founded in 1869 in Suzuka, Mie prefecture. The brewery nurtures the hope of progressing a little further each day towards its “ideal sake”. To achieve this goal, they prefer to work by hand rather than using automated machines. Their “sake-zukuri” method of making sake, for example, is based on the use of small fermentation tanks, which enable them to pay particular attention to the delicate workings of the fermentation process.

The toji, Tomohiro Uchiyama, studied biochemistry before beginning his career in sake-making. From the outset, Uchiyama combined exceptional sensitivity with a firm belief in the importance of uncompromising sake-making. In recent years, Uchiyama's talents have flourished and he has been recognized both nationally and internationally, winning numerous prestigious awards at major competitions every year.