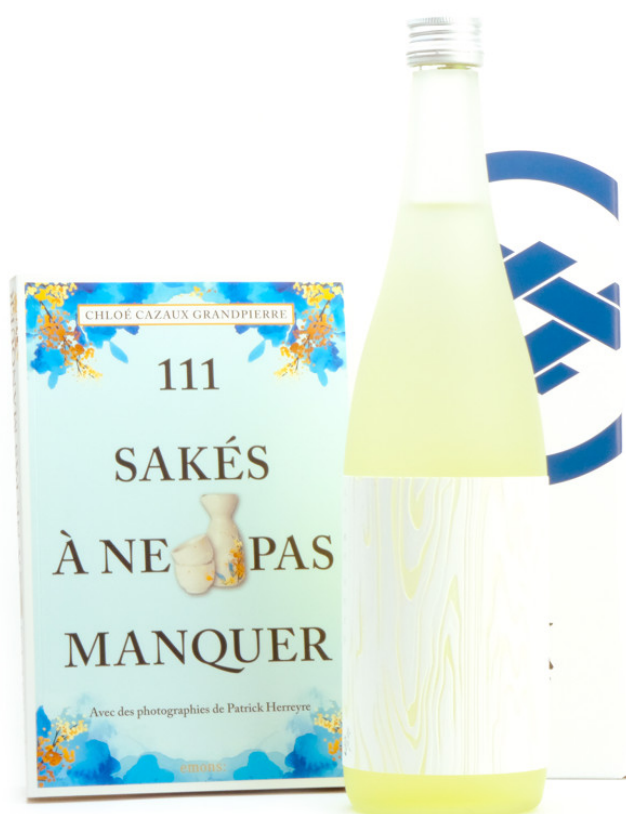


Hitotoki x Book



A composition including a bottle of Hitotoki Junmai Kioke Jikomi and the book “111 sakés à ne pas manquer” by Chloé Cazaux Grandpierre. A great gift idea for all sake lovers!

72cl - alc. 15% vol.

Book size : 13.5 x 1.6 x 20.5 cm, Color, 240 pages

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Imayo Tsukasa

Region: Pref. of Niigata

Rice type: Gohyakumangoku

Rice milling: 65%

Tasting temp.: Cold to room temp.

Aromatic profile: Mineral, vivid

Detailed tasting notes: A special project from Imayo Tsukasa with this sake produced in Kioke Jikomi, Japanese cedarwood barrels. It is made during the coldest period of the year, from late January onwards, and the barrels are used exclusively for its production. The idea is to control the impact of the barrel. A successful challenge, as the cedar's aromas work to the sake's advantage. The nose presents discreet woody notes and resinous scents. The palate is rich, with pronounced umami and a long finish. Imayo Tsukasa's clear, delicate style is wonderfully reproduced in this light, pleasant sake.

Suggested pairings: Enjoy chilled as an aperitif or with a meal. It goes wonderfully well with shellfish, white fish and simply prepared dishes.