Fujinishiki x Janome



A composition including a bottle of Fujinishiki Tokubetsu Junmai and a sake set for tasting.

An ultra-clean sake!

72cl - alc. 16% vol.

Dimensions:
Janome Nigo Tokkuri: Height: 18cm - Diameter at base: 5.5cm - Volume: 28cl.
Janome Choko Petit: Height: 4.2cm - Diameter: 5cm - 4.5cl
Made in Japan.

Product Type: Sake Nihonshu
Category: Tokubetsu Junmaï
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Fuji Nishiki Shuzo
Region: Pref. of Shizuoka
Rice type: Homare Fuji
Rice milling: 60%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

Detailed tasting notes: The nose is quite pronounced, with cereal and lactic notes, and citrus fruits, especially lemon. On the palate, the attack is supple and soft. It quickly becomes lively, iodized and spicy, then carried by bitters.

Serving suggestions: Enjoy at different temperatures during meals, rather than as an aperitif. Serve with sashimi, shellfish or creamy cheeses.

About the brewery: Fuji-Nishiki Shuzo is located in the town of Fujinomiya, in Shizuoka, at the foot of majestic Mount Fuji. Founded in 1688, the 18th generation of Fuji-Nishiki Shuzo brews sake using methods and know-how acquired over more than 300 years. Fuji Nishiki's sakes are 100% Shizuoka and more, since the brewery grows its own rice, Homarefuji, on its own property. Homarefuji is close to Yamadanishiki, the grain is large and polishing can be important. The yeast is also native to Shizuoka. It gives a very fresh nose. Finally, the spring water comes from Mount Fuji, naturally filtered by the bedrock and drawn from a depth of 30m.