

Kameizumi biryusen x 2 turquoise sake cups



A boxed set including the most delicate Ginjo and a sake set for tasting.

The ultra-delicate, refreshing sake

72cl - alc. 16% vol.

Bowl dimensions: h. 61 mm l. 48 mm at neck - 8 cl

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Kameizumi Shuzo

Region: Pref. of Kochi

Rice type: MatsuyamaMii

Rice milling: 50%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

Tasting notes: A magnificent, elegant Daiginjo, to be enjoyed on its own, or with delicate dishes.

About the brewery: Kameizumi Shuzo has been established since 1897 on the island of Shikoku, the smallest of the four main islands of the Japanese archipelago. In this warm and picturesque village of Tosa, Kochi Prefecture, between mountains and ocean, producing sake is no easy task, as the region is hot and humid - not exactly optimal conditions. Setting up a brewery therefore requires considerable work and a thorough knowledge of fermentation techniques. A challenge that the small team at Kameizumi Shuzo has taken up with panache. Five people producing low-volume premium sakes, from dry Junmai to fruity, fresh Daiginjo. Special attention has been paid to the use of a yeast strain called "CEL24", created by the local sake producers' association. By sticking to traditional methods, Kameizumi Shuzo's brewery is quietly establishing its reputation well beyond the boundaries of the prefecture. A great success, given that the region's sake was previously consumed mainly locally.