Amabuki x Book



An arrangement including a bottle of Amabuki Yamahai junmai and the book “Le saké de A à Z” by Yoko yamamoto. A perfect gift for sake enthusiasts.

72cl - alc. 15.5% vol.
Book size: 14.8 x 21 cm, Color, 200 pages

Product Type: Sake Nihonshu
Category: Junmaï Yamahaï
Alcohol: Alc. 15.5% Vol.
Format: 72cl bottle
Producer: Amabuki Shuzo
Region: Pref. of Saga
Rice type: Omachi
Rice milling: 66%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

Detailed tasting notes: A sake with a delicately fruity nose of banana and citrus. More cereal and lactic notes of bread, malt and yogurt blend in. Powerful, dry, with good presence on the palate. Full-bodied, expressive, typical of a Yamahai sake, but with the magnificent imprint of Amabuki sakes and, above all, the originality brought by the use of yeast extracted from marigold flowers. The finish is clear, marked by bitterness and fine acidity. A mineral sake, well-stretched and rich.

Suggested pairings : To be enjoyed at different temperatures, but it's when heated that it reveals all its aromas. Pair with duck confit, smoked fish and mature cheeses.