

Rihaku Junmaï Ginjo

Product features:

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 15.2% Vol.
Format: 72cl bottle
Producer: Rihaku Shuzo
Region: Pref. of Shimane
Rice type: Yamadanishiki
Rice milling: 55%
Tasting temp.: Cold to room temp.
Aromatic profile: Mineral, vivid



Product short description:

Long finish with subtle notes of fruits and a nice minerality. Rihaku Shuzo brewery uses the excellent Yamadanishiki sake rice for its production, already a sign of quality. A sake to be tasted 8°C or at room temperature.

A fresh and sharp sake

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72cl - alc. 15.2% vol.

Product description:

About the brewery : Rihaku Shuzo was founded in 1882 in the town of Matsue, Shimane Prefecture. It was not until 1928 that the name Rihaku was adopted. Rihaku was a famous poet in China, he is also known in English as Li Po. He lived from 701 to 762 and was known for his penchant for the bottle. He was a kind, open-minded, wandering poet who was known to drink a lot before writing, including one of his famous phrases: "I drink a bottle and I can write 100 poems." The brewery brews about 3000 koku each year. Relatively small volumes that keep intact the qualities of Rihaku sake, a sweet and well balanced sake with a nice persistence and good umami.

