

Offshore



Offshore is a fresh, well-balanced ginjo sake, offering fruity aromas of lime and banana, with a light touch of saltiness and a delicately mineral finish.

Fresh, fruity, balanced

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72cl - alc. 15% vol.

Product Type: Sake Nihonshu

Category: Ginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Kumazawa

Region: Kanagawa

Rice type: Shonan Gohyakumangoku

Rice milling: 60%

Tasting temp.: Cold

Detailed tasting notes: Offshore is a ginjo sake distinguished by its freshness and subtle aromas of lime and banana. On the palate, it reveals a lively acidity that energizes the whole, followed by a light minerality and a salty touch that bring a pleasant depth. The aftertaste is delicate and persistent, leaving a sensation of lightness and balance.

Tasting notes: To fully appreciate its aromas, Offshore is best enjoyed well chilled. Thanks to its light saltiness and fruity notes, it goes perfectly with seafood such as oysters, sashimi or shellfish, but also with fried dishes such as fritters or tempura. Its balance and liveliness make it the ideal companion for moments of relaxation.

About the brewery: Kumazawa Brewery, founded in Kanagawa in 1872, is a true symbol of tradition and resilience. Originally operated by a family of farmers using their own rice, it is now the only brewery in the region to have survived the test of time, from the great earthquake of 1923 to the Second World War. Situated on the popular Shonan coast, with a splendid view of Mount Fuji, it attracts both sake lovers and visitors in search of authenticity. More than a brewery, Kumazawa is a meeting place and cultural center, offering cafés, restaurants, a garden and a boutique for a complete immersion in the art of sake.