

Kubota Senju 30cl



Asahi Shuzo is one of the largest brewery in Niigata region, but it has maintained very good quality standards of its products. Undoubtedly one of the most famous Kura in Japan, among the generation of Kura which have massively developed simultaneously with the Japanese economy.

Discrete, easy to drink

30cl - alc. 15.5% vol.

Product Type: Sake Nihonshu

Category: Ginjo

Alcohol: Alc. 15.5% Vol.

Format: 30cl bottle

Producer: Asahi Shuzo Niigata

Region: Pref. of Niigata

Rice type: Gohyakumangoku

Rice milling: 50-55%

Tasting temp.: Cold to room temp.

Aromatic profile: Mineral, vivid

About the brewery : Asahi Shuzo was founded in 1830 in an ideal location for sake production, Niigata, the region with the second largest number of breweries in Japan. The natural environment is rich and varied, an area surrounded by the Sea of Japan to the west and the mountains to the east. The Shinano River flows through the city, which is famous for its fireworks festival. The Asahi brewery has a production unit in the Koshiji region on the south-western side of the river. The Kubota series is certainly one of the most famous in Japan. It is made from Gohyakumangoko rice grown by the brewery itself through its agricultural company to make the most of the region's climate.

Detailed tasting notes : Kubota Senju Junmai Ginjo offers an elegant and subtle tasting experience. Its pure, smooth, fresh and dry taste, combined with a light texture, leaves a clean sensation on the palate. Easy to drink and enjoy, this sake is an excellent choice for those wishing to discover sophisticated premium sakes. On the nose, it seduces with delicate, floral aromas, accompanied by fruity notes of green apple, pear and a subtle touch of sweet rice. On the palate, it reveals sweet, fruity flavors of green apple, melon and peach, with a hint of umami in the background. Its silky texture and clean, dry finish, enhanced by a slight acidity, give it a distinctive liveliness.

Tasting advice : Kubota Senju is ideal to accompany food without interfering too much with dishes. Its nose is discreet, and has a silky mouth ; it is easy to drink and very pleasant. This is not a Junmai because it received distilled alcohol after fermentation, which gives it a right and neat character.