

Kappa no Doburoku



Kappa's Doburoku" is cloudy, thick and rustic, yet superbly lively, pearly and almost sparkling. A testament to the past with that little taste of the forbidden. Although the bottles hold 900 ml, the Kappa on the label couldn't resist taking a sip for himself, reducing the actual volume to 720 ml.

Cloudy, lively, rustic

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72cl - Alc. 10% Vol.

Product Type: Sake Nihonshu

Category: Doburoku

Alcohol: Alc. 10% Vol.

Format: 72cl bottle

Producer: Kumazawa

Region: Kanagawa

Rice type: Gohyakumangoku

Rice milling: 90%

Tasting temp.: Cold to hot

Detailed tasting notes: Kappa" Doburoku is cloudy, thick and rustic, yet superbly lively, pearly and almost sparkling. A testament to the past with that little taste of the forbidden.

Tasting notes: Less sweet than its appearance might suggest, it's the perfect accompaniment to savory antipasti, cured ham, boutargue and aged Parmesan, as well as simple dishes such as fillet of poultry or grilled calamari a la plancha. A touch of fleur de sel, and you're in for a world of gourmet delights!

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 just 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.