X3 Anzuiro rosé



A Junmai sake made with triple the amount of Koji than usual sakes. It is distinguished by its lovely pinkish color, obtained from a unique blend of white rice and ancient red rice.

A unique rosé Junmai sake

X3 ?? ?? ????? ???? ???????????
72cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmaï
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Kinmon Akita Shuzo
Region: Pref. of Akita
Rice type: Menkoina
Rice milling: 70%
Tasting temp.: Cold
Aromatic profile: Rich, powerful

Detailed tasting notes: A sake with a lovely, soft, luminous pink hue. On the nose, aromas of lightly toasted nuts mingle with notes of applesauce, with a discreet hint of saltiness adding freshness. On the palate, the attack is supple and sweet, quickly balanced by fruity acidity and a slight bitterness that give it depth. The umami richness envelops the palate with a beautiful roundness, and the long, harmonious finish prolongs the pleasure with fresh, complex accents.

Suggested pairings: This sake is best enjoyed chilled, which brings out the full finesse of its aromas. It goes particularly well with lean fish dishes such as bonito or tuna, and is a pleasant surprise with lamb chops or roast pork with balsamic sauce. On the sweet side, a simple pound cake will bring out its sweetness and balance.

About the brewery: The Akita Kinmon brewery is located in Daisen, in the center of Akita prefecture. Bordered by the Ou and Dewa mountains, this is an important cereal-growing region, thanks to the water provided by the Omono and Yokote rivers. The brewery was founded in 1939 and distributed its sakes very locally until 1989, when Takashi Sasaki took over the reins and developed a completely new approach. At the time, he was blending freshly produced koshu and junmai sakes. Under the guidance of Toji Sugawara, they reached their culmination, with sakes that transcend stereotypes, with umami as their mainstay.