Shichiken Soranoirodori



An exceptional sparkling sake, made using the Kijoshu method: during secondary fermentation, water is replaced by Junmai sake from the same brewery. Surprisingly refreshing, this sake can be enjoyed both as an aperitif and with a meal.

Light, fruity, refined

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72cl - alc. 12% vol.

Product Type: Sake Nihonshu
Category: Happo
Alcohol: 12%
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : The Yamanashi Meijo brewery is located at the foot of the Japanese Alps, in the north of Yamanashi prefecture on the island of Honshu. It was founded in 1750 by the descendant of a long line of brewers originally based in the Nagano region. Mr Kitahara, the seventh generation of this family, discovered water of exceptional quality in the heart of Hakushu. He decided to set up his own brewery there. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit rises to an altitude of over 2,900m. It is fed into the region's springs after being slowly filtered through the granite rock, loading itself with the minerals essential for sake production.
Recognition came quickly, and Yamanashi Meijo's reputation spread beyond the boundaries of the locality, to the point where it became a favourite haunt of Emperor Meiji, who stayed here during his official visits. Since that time, the majestic family home has been elevated to the status of a place of great historical interest in Japan. Today, the making of sake is still a family affair, and the 13th generation pays particular attention to detail, including long, low-temperature fermentations, with the aim of preserving the signature of Yamanashi Meijo sakes: sakes that are both delicate and rich, with the remarkable quality of the spring water intact.

Detailed tasting notes: Shichiken Soranoirodori reveals a beautiful aromatic richness right from the first sip. There are clear flavors of apple, pear and pineapple, carried by deep umami and lively acidity that strike a fine balance. The midpalate gains in complexity, with notes of ripe pear, cinnamon, toast, hay, fig and fresh almond. Floral touches and a hint of melon add lightness. The fine bubbles, the result of a second fermentation in the bottle, create an elegant, slightly clinging texture. The short but ultra-refreshing finish makes you want to come back for more.

Serving suggestions: A perfect accompaniment to roasted tempura skewers, its freshness contrasting perfectly with the crispness of the dish. It also pairs well with pork dishes, which it balances with its acidity. And for the more curious, try it with blue cheese. The depth and umami of the sake go surprisingly well with the strength of the cheese. Serve well chilled, to enhance its delicate bubbles and thirst-quenching qualities.