

Raifuku Choseimai



A sake produced from "super polished" rice, at a rate of only 8%! 120 hours of polishing are needed to achieve this level from a locally produced strain in Ibaraki Prefecture, the Hitachi Nishiki.

A sake made from rice polished up to 8% !

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu
Category: Junmai Daiginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Raifuku Shuzo
Region: Pref. of Ibaraki
Rice type: Hitachi Nishiki
Rice milling: 8% !
Tasting temp.: Cold to room temp.
Aromatic profile: Expressive, fruity

Detailed tasting notes : The Raifuku Shuzo brewery uses everything that has made its reputation for this sake. Yeasts isolated from flowers, hana kobo (here from abelia flowers), water from Mount Tsukuba, and above all its technical expertise. The polishing rate of 8% is incredible - it takes a tonne to produce 20kg. The result is a sake that is rich, expressive, fruity and floral, but also remarkably delicate and pure. In its box, it will be accompanied by a small pouch containing this famous 8% polished rice !

Recommended pairings : To sublimate this exceptional sake, we recommend refined, delicate food pairings. Its richness and fruity, floral expressiveness are perfect with white fish sashimi, grilled seafood or crisp, fresh vegetable dishes. The delicacy and purity of this sake also make it an ideal companion for soft, creamy cheeses, or light fruit desserts.

About the brewery : Established over 3 centuries ago in Ibaraki prefecture to the north of Tokyo, the Raifuku brewery benefits from a magnificent environment and very pure water from the Tsukuba mountain. Its speciality is developing and using yeasts from flowers, known as 'Hanakobo' (hana for flower and kobo for yeast). Using different flowers, the brewery produces a wide range of yeasts to create sakes with unique flavour characteristics.