

Sugata Junmai Daiginjo



An ultra-smooth sake, a powerful nose marked by tropical fruits and ripe pear. A rich, intense Daiginjo, with a strong impact and a powerful umami. Good acidity and a fairly high alcohol level, as it is also a genshu, which adds to the overall feeling of balance.

A rich and powerful Junmai Daiginjo Muroka Genshu

? ??????? ????????)

72cl - Alc. 17% Vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 17% Vol.

Format: 72cl bottle

Producer: Linuma Jozo

Region: Pref. of Tochigi

Rice milling: 40%

Tasting temp.: Cold to room temp.

Aromatic profile: Expressive, fruity

About the brewery : linuma Meijo is located on the way to the city of Nikko from Tokyo, on the banks of the Suginamiki road, famous for being lined with cedar trees for over 35 km. We're in the heart of Tochigi prefecture, a region renowned for the quality of its rice and water, and for its unspoilt natural environment. This very small family brewery offers a series of special cuvées called Sugata, representing just 10% of their production.

Detailed tasting notes : Among the Sugata cuvées, Junmai Daiginjo is undoubtedly the most accomplished. It is a muroka sake, not carbon filtered, genshu, not reduced to water after fermentation, and shizuku, as only the drops that run off naturally during pressing are recovered. An ultra-careful sake, with a powerful nose marked by tropical fruit and ripe pear. A rich, intense Daiginjo with a strong impact and powerful umami. Good acidity and a fairly high alcohol content contribute to the overall balance.

Serving suggestions : Serve chilled or at room temperature. Enjoy on its own or with special meals.