

Koï



An original approach from the brewery Imayo Tsukasa that plays on the excellent reputation of this sake both voluptuous and straight. At a time when everyone tries to understand sake through technical information given by brewers, Koï is very mysterious, it reveals nothing !

A deliberately secret sake, become an initiate !

?? KOI ? ? ? ? ? (?? ?)

72cl - alc. 17% vol.

Product Type: Sake Nihonshu

Category: Junmaï Daiginjo

Alcohol: Alc. 17% Vol.

Format: 72cl bottle

Producer: Imayo Tsukasa Shuzo

Region: Pref. of Niigata

Rice type: Secret

Rice milling: Secret

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

About the brewery : Established in 1767 Imayo Tsukasa actually began its history as an inn and sake shop. It wasn't until the middle of the Meiji era that it became a brewery and devoted all its efforts to production. The factory is located in Nuttari, the historic heartland of Japanese fermented products such as miso, soy sauce and, of course, sake. Today, Imayo Tsukasa is an emblematic and prestigious representative of Niigata's sake houses. Its products are in the purest 'tanrei Karakuchi' style, lively, dry and thirst-quenching.

Detailed tasting notes : An original approach from the Imayo Tsukasa brewery, which plays on its excellent reputation with this sake that is both voluptuous and straightforward. At a time when sake is understood through the technical information provided by brewers, Koï remains highly mysterious, with no information revealed about its technical characteristics, the yeasts used or the degree of polishing of the rice. The only thing that is certain is that it is a Junmaï Daiginjo, and you have to trust that you can discover this cuvée with your eyes closed. A fruity, clean and straightforward Daiginjo, in the purest tradition of tanrei karakuchi from the Niigata region.

Serving suggestions : Enjoy chilled as an aperitif or with a simple, refined meal.