

Kameizumi CEL24 Junmai Daiginjo Genshu



Surely one of the most successful Daiginjo of its generation. Sharp, fresh, with notes of green apples, young herbs and crisp grapes. Dense scents of ripe fruit (pineapples, bananas, pears), well-rounded and powerful, with exotic fruits pears and citrus fruits. A sake that will not disappoint you !

Vivid, fesh, crispy

??Cel-24 ??????? ??????????

72cl - alc. 14.5% vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo Genshu

Alcohol: Alc. 14% Vol.

Format: 72cl bottle

Producer: Kameizumi Shuzo

Region: Pref. of Kochi

Rice type: Hattanishiki

Rice milling: 50%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

About the brewery : Since 1897, the Kameizumi Shuzo brewery has been located on the island of Shikoku, the smallest of the four main islands of the Japanese archipelago. In this warm and picturesque village of Tosa, Kochi Prefecture, between mountains and ocean, producing sake is no mean feat, as the region is hot and humid - not exactly optimal conditions. Setting up a brewery therefore requires considerable work and a thorough knowledge of fermentation techniques. A challenge that the small team at Kameizumi Shuzo has taken up with panache. Five people produce low-volume premium sakes, from dry Junmai to fruity, fresh Daiginjo. Special attention has been paid to the use of a yeast strain called "CEL24", created by the local sake producers' association. By sticking to traditional methods, Kameizumi Shuzo's brewery is quietly establishing its reputation well beyond the boundaries of the prefecture. A great success, given that the region's sake was previously consumed mainly locally.

Detailed tasting notes : Kameizumi is a Junmai Daiginjo Genshu, a pure fruit of rice fermentation, with no alcohol added at the end of the process and no adjustment by adding water. The use of a special yeast strain, CEL24, developed in the Kochi region, gives Kameizumi remarkable characteristics. The nose is super expressive, incredibly fruity. It is lively and fresh in mouth, with notes of green apple, young herbs and crispy grapes. Underneath, rich and dense scents of tropical fruits and banana. It is round, evolving on the juicy pear. Lots of freshness. Nice acidity and liveliness.

Tasting advice : A magnificent sake for any occasion, as an aperitif, or during the meal, on sophisticated and light preparations, or, on the contrary, on spicy dishes, on herbs (coriander, wasabi, basil, ginger). On fruit tarts and creams.