

Eiichi Junmai Daiginjo



It unveils floral notes of apple and litchi. An interesting fermented character that develops with a lovely acidity that could remind us of white wine. We can also find notes of fruit juice, acidic berries.

A subtle and fresh sake

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72cl alc. 16% vol.

Product Type: Sake Nihonshu
Category: Junmai Daiginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Hayashi Honten
Region: Pref. of Gifu
Rice type: Hatsushimo
Rice milling: 38%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Hayashi Honten is located on the southern edge of Gifu Prefecture in central Japan. It is run by Eriko Hayashi, who represents the 5th generation of owners of this typically family-run brewery. Hayashi Honten is an interesting brewery in that it brings together, under a single unit, a great mastery of all production techniques, ranging from ancient methods such as Yamahai, to the most modern and pure Daiginjo, not forgetting aged sakes of the Koshu type. It is this eclecticism that we wanted to illustrate with this selection.

Detailed tasting notes : A Daiginjo sake that reveals floral and fruity notes of apple, muscat grape and lychee. It retains a strong character and interesting hints of fermentation, then develops a fine acidity reminiscent of white wines. The palate develops notes of fruit juice and tart berries.

Serving suggestions : A fine Daiginjo to serve with refined cuisine, including shellfish, white fish and sushi, as well as grilled white meat, cheeses and fruit desserts. Serve chilled, at around 8°C, or at room temperature.