Golden Amber White Oak



Golden Amber is a 12-year-old Koshu sake, four of which are oak barrels for whiskey. The result is incredibly complex. A dark amber sake, a nose marked by caramel almond.

Woody, deep, mature

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72cl - alc. 18% vol.

Product Type: Sake Nihonshu
Category: Junmaï Koshu
Alcohol: Alc. 18% Vol.
Format: 72cl bottle
Producer: Hayashi Honten
Region: Pref. of Gifu
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful

About the brewery : Hayashi Honten is located on the southern edge of Gifu Prefecture in central Japan. It is managed by Eriko Hayashi, representing the 5th generation of owners of this typical family brewery. Hayashi Honten is an interesting brewery in that it brings together, under the same unit, a great mastery of all production techniques, ranging from ancient methods like the Yamahaï, to the most modern and pure Daïginjo, Not to mention the old Koshu type sake. It is this eclecticism that we wanted to illustrate through this selection.

Detailed tasting notes : Golden Amber is a Koshu sake, aged for 12 years, including four spent in oak barrels designed for whisky. The result is incredibly complex. A dark amber sake, a nose marked by caramel and almond. On the palate, it is smooth, with rich, deep and smoky flavours, oak, vanilla, caramel and spices, reminiscent of a whisky. It is remarkably balanced.

Tasting tips : Served on fruit desserts or digestive sake. It goes perfectly with preparations with strong flavors, meats in sauce and hard cheeses.