

Shichiken Sparkling Hoshinokagayaki



Hoshi no kagayaki is a sparkling sake produced as ginjo, followed by a second fermentation in bottle, the carbonation is then natural. The deposit is disgorged to obtain a clear liquid. Bubbles are fine and enhance the ginjo aromas, in a global soft and lively sensation.

Lively, fruity, the elite of sparkling sakes

72cl - alc. 11% vol.

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Product Type: Sake Nihonshu

Category: Happa Pétillant

Alcohol: Alc. 11% Vol.

Format: 72cl bottle

Producer: Yamanashi Meijo

Region: Pref. of Yamanashi

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

About the brewery : The Yamanashi Meijo brewery is located at the foot of the Japanese Alps, in the north of Yamanashi prefecture on the island of Honshu. It was founded in 1750 by the descendant of a long line of brewers originally based in the Nagano region. Mr Kitahara, the seventh generation of this family, discovered water of exceptional quality in the heart of Hakushu. He decided to set up his own brewery there. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit rises to an altitude of over 2,900m. It is fed into the region's springs after being slowly filtered through the granite rock, loading itself with the minerals essential for sake production.

Recognition came quickly, and Yamanashi Meijo's reputation spread beyond the boundaries of the locality, to the point where it became a favourite haunt of Emperor Meiji, who stayed here during his official visits. Since that time, the majestic family home has been elevated to the status of a place of great historical interest in Japan. Today, the making of sake is still a family affair, and the 13th generation pays particular attention to detail, including long, low-temperature fermentations, with the aim of preserving the signature of Yamanashi Meijo sakes: sakes that are both delicate and rich, with the remarkable quality of the spring water intact.

Detailed tasting notes : Hoshinokagayaki is a sparkling sake produced like a Junmaï Ginjo. The first fermentation takes place in vats, with incomplete filtration and some of the remaining material retained. The second fermentation follows and takes place in the bottle. The deposit is completely disgorged to obtain a clear, limpid liquid. The sparkling wine is thus obtained naturally. On tasting, you are surprised by the finesse and liveliness of the bubbles. They allow Ginjo's aromas to develop fully, with magnificent floral notes and a sensation that is at once caressing, lively and precise. A sake to toast special occasions.

Delicious with : Enjoy chilled as an aperitif or with dessert, or as part of a meal with fish, vegetables and fruit.