Zankyo Super 7



An exceptional Junmai Daiginjo, Zankyo Super 7 is made from Kura no Hana rice polished to 7%. It offers rare aromatic purity, a delicate palate, and an elegant finish. The flagship sake of the Niizawa Sake Brewery, combining innovation and refinement.

A prestigious sake, intended for discerning connoisseurs.

??Super7 ??????????
72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Niizawa Jozoten
Region: Pref. of Miyagi
Rice type: Kura no Hana
Rice milling: 7%
Tasting temp.: Cold
Aromatic profile: Rich and fruity

Detailed tasting notes: Zankyo Super 7 is an exceptional sake that pushes the boundaries of Japanese craftsmanship. This Junmai Daiginjo is made from Kura no Hana rice polished to just 7%, a record that reflects an absolute quest for purity. The nose is discreet, almost ethereal, giving way to a remarkably precise palate, where the substance seems to fade away to reveal only the essence of the rice. The texture is supple, with a long and elegant finish. This sake is distinguished by its perfect balance, lightness, and aromatic transparency, deliberately refined to offer a unique sensory experience. Each vintage is presented in a box with an evolving design, highlighting the artistic and exclusive character of this rare sake.

Recommended pairings: Enjoy chilled in a wine glass, accompanied by fine and delicate dishes.

About the brewery: The Niizawa Jozoten brewery embodies artisanal and technological excellence. Founded in 1873 in Osaki, Miyagi Prefecture, it continues a tradition of more than 140 years. After its historic warehouse was destroyed in the 2011 earthquake, it bounced back by relocating its production to Kawasaki, a site with a pure water source, while maintaining its headquarters in Osaki. Production resumed the following year. Known for improving the quality of its “Atago no Matsu” brand and launching the “Hakurakusei” sake in 2002, which quickly became an international benchmark.