

Raifuku Shunyo Junmai



A delicate and expressive Junmai made from rare Shunyo rice. Notes of muscat and lychee, with a fresh, floral palate. A modern, elegant sake with wide appeal.

Floral, fruity, and refreshingly modern

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu

Category: Junmai Ginjo

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Raifuku Shuzo

Region: Pref. of Ibaraki

Rice type:

Rice milling: 70%

Tasting temp.: Cold to room temp.

Aromatic profile: Refreshing, floral

Detailed tasting notes: Raifuku Shunyo Junmai is a unique sake brewed with Shunyo rice, a low-glutelin variety that results in a lighter texture and clearer flavor expression. This Junmai opens with a vibrant nose of muscat, lychee, and white flowers, reminiscent of Sauvignon Blanc. On the palate, it is fresh and lively, with a gentle sweetness balanced by crisp acidity. The texture is smooth and light, and the finish is clean, floral, and elegantly persistent. This sake represents a new generation of Junmai—refined, modern, and accessible, ideal for fans of aromatic white wines.

Tasting advices: Serve chilled (8–12°C) in a white wine glass to enjoy its full aromatic range. It pairs beautifully with light, modern cuisine: white fish carpaccio, ceviche, vegetarian dishes, or French classics like sole meunière or citrus-glazed poultry. It also makes a delightful aperitif. With its aromatic profile and moderate alcohol (16%), it appeals to both sake enthusiasts and curious newcomers.

About the brewery : Established for more than 3 centuries in the prefecture of Ibaraki north of Tokyo, the brewery of Raifuku enjoys a beautiful environment and a very pure water from the mountain of Tsukuba. The specialty is to develop and use yeasts from flowers, the "Hanakobo" (hana for flower and kobo for yeasts). Thus, from different flowers, it produces a wide range of yeasts that will allow the development of sake with unique taste characteristics.