Composition Kawasemi 30cl x Ginkuro



Kawasemi Japanese sake in 30cl format, accompanied by a pretty service consisting of a carafe (tokkuri) and two sake bowls (chokos). A cute and elegant little set to please your friends and family. Packaged in a cardboard gift box.

30cl - alc. 14.8% vol.

Product Type: Sake Nihonshu
Category: Junmaï Genshu
Alcohol: Alc. 14.8% Vol.
Format: 30cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saïtama
Rice type: Koshiibuki
Rice milling: 70%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

Detailed tasting notes: Kawasemi, “the kingfisher”, is a unique sake because it is very expressive, rather sweet, and truly fruity. It reveals notes of ripe pear, lychee and spicy, slightly peppery scents. On the palate, it develops on fruit juice before opening up on more cereal-like notes of breadcrumbs and finishing with slightly acidic sensations. It leaves the palate fresh and available. Kawasemi is ideal as an introduction to sake, but is also ideal for connoisseurs, for special occasions and pairings.

Serving suggestions: Serve chilled, as an aperitif or with a meal, with a variety of combinations: foie gras, shellfish, poultry and fish. With hard cheeses such as Parmesan or aged Mimolette. Chocolate desserts. Its powerful aroma makes it an excellent candidate for a cocktail base.