

Set Koï Koï 30cl



Japanese sake Koï Koï in 30cl format accompanied by a nice service consisting of a carafe (tokuri) and two sake bowls (the chokos). A small set at once cute and elegant to please his entourage.

1 bottle of Koï Koi 30cl sake - 1 carafe - 2 sake bowls

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30 cl - Alc. 14,5% Vol.

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 14.5% Vol.
Format: 30cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saitama
Rice type: Miyamanishiki
Rice milling: 60%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

Detailed tasting notes : Koï Koï, "the flirtation of carp", is a ginjo sake, meaning that at least 60% of the rice used in its composition is polished. Only the heart of the grain is used to promote the expression of fine, elegant flavours. The nose is floral, typical of ginjo sakes, with refreshing aromas of white-fleshed fruit, melon and vine peach. On the palate, Koï Koï is limpid and delicate, with long-lasting aromas of fruit, punctuated by pleasant notes of orange blossom. The finish is thirst-quenching and refreshing.

Serving suggestions : Enjoy chilled as an aperitif or with a meal. It goes wonderfully with shellfish, scallops, raw or cooked white fish, simply prepared dishes, crisp vegetables or tempura. For dessert, it's a good accompaniment to fruit, mousses or creams.