

Daïginjo Sec

Product features:

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Shuho Shuzojo
Region: Pref. of Yamagata
Rice type: Yukimegami
Rice milling: 45%
Tasting temp.: Cold to room temp.
Aromatic profile: Expressive, fruity



Product short description:

Discover Japanese sake in the best of ways with this high-end composition including a bottle of Eiichi Daïginjo sake and two usuhari Daïginjo glasses in their wooden box.

72cl - alc. 17% vol.

1 BOTTLE 72cl - 2 SAKE GLASSES

Eiichi Daïginjo - Ushuhari Daïginjo Glass

Product description:

Detailed tasting notes : A Junmaï Daïginjo Genshu with a lively, crystalline nose and aromas of green melon, Muscat and white flowers. Juicy and refreshing on the palate, these fruity sensations are punctuated by fine notes of citrus zest. These elegant characteristics, classically associated with the Daïginjo category, are generally accompanied by a marked sweetness. And it's precisely on this point that Shuho stands out from other sakes in its category. Beyond the fruity sensations, this is an incredibly precise and dry sake, with a Nihonshudo of +10! Producing a sake like this is a technical feat that makes it a unique product in the world of Daïginjo.

Serving suggestions : It goes well with a number of culinary preparations. It goes well with any

meal, without tiring, and adds a great deal of freshness.