

# Raifuku Nama Genshu Junmai Ginjo

## Product features:

Product Type: Sake Nihonshu  
Category: Junmai Nama Genshu  
Alcohol: Alc. 17% Vol.  
Format: 72cl bottle  
Producer: Raifuku Shuzo  
Region: Pref. of Ibaraki  
Rice type: Hattan  
Rice milling: 50%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral



## Product short description:

A junma ginjo nama-genshu, unpasteurized and unreduced, from Raifuku Shuzo in Ibaraki. Rich, very fresh thanks to good acidity and unpasteurized character, it is produced at the feet of Mount Tsukuba, from Hattan Nishiki rice polished to 50%.

## A Junmai Ginjo Nama Genshu very fresh, lively and toned !

?? ??????? ??????????  
72cl - Alc. 17% Vol.

## Product description:

**About the brewer :** Located since three centuries in the Ibaraki region, in the north of Tokyo, the Raifuku brewery is located in a magnificent environment with very pure water coming from the Tsukuba mountains. Its speciality is developing yeast from flowers "Hanakobo" (hana for flowers and kobo for yeast). Therefore, from different flowers it produces a broad variety of yeast that are going to enable the production of very unique taste sakes.

**Tasting advice :** To be discovered with seafood, cheeses, desserts, or simply as an aperitif !

