

# Born Junsui 30cl

## Product features:

Product Type: Sake Nihonshu  
Category: Junmaï Daiginjo  
Alcohol: Alc. 15% Vol.  
Format: 30cl bottle  
Producer: Katokichibee Shoten  
Region: Pref. of Fukui  
Rice type: Yamadanishiki  
Rice milling: 50%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Refreshing, floral



## Product short description:

A typical nose of Ginjo class sakes, fruity, on pear and melon, spices and citrus notes. This aromatic features are marked in mouth. It is sweet and floral, fruity and elegant, with a clean and warm finish.

## A very beautiful Daiginjo in 30cl, to discover the category

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30cl - alc. 15% vol.

## Product description:

**About the brewery :** Katokichibee Shoten has been established in the heart of Fukui prefecture since 1860. Today, the 11th generation is in charge of sake production using traditional methods. Katokichibee Shoten produces its own cultivated yeasts and uses top-quality spring water from Mount Hakusan. This, combined with Yamadanishiki and Gohyakumangoku rice, results in an average semailu content of 38%, the highest in Japan. The sakes are matured at a temperature of -4°C and released once the umami has matured.