

Amabuki Kimoto Junmai Daiginjo



Produced according to the Kimoto method from Omachi rice and a yeast extracted from the rhododendron flower. The nose is fruity, with hints of apple and pineapple. Fruity expression on slightly lactic and spicy tones of nutmeg and mint.

The iconic sake of the Amabuki Brewery

?? ?????????? ??????????
72cl - Alc. 16.5% Vol.

Product Type: Sake Nihonshu
Category: Junmai Kimoto Daiginjo
Alcohol: Alc. 16.5% Vol.
Format: 72cl bottle
Producer: Amabuki Shuzo
Region: Pref. of Saga
Rice type: Omachi
Rice milling: 40%
Tasting temp.: Cold to hot
Aromatic profile: Refreshing, floral

About the brewery : Amabuki Brewery is located in northwest Kyushu, in Saga Prefecture, at the foot of Amabukiyama Mountain, hence its name. With more than 300 years of history as it was founded during the Genroku period (1688-1704), it specializes in the extraction and use of yeasts from the various flowers from their direct environment. Used in the production of their sakes, they impart exuberant aromas, an unmistakable style that makes all the originality of the brewery. The rice used is grown in the Saga plain using the so-called "aigamo" method, which consists of raising ducks in the rice fields to feed on weeds and insects. Thus the rice fields are exempt from any treatment. The water used is soft, it comes from the Sefuri mountain. We are fortunate to present a selection of three sakes produced from three different yeasts.

Detailed tasting notes : Produced using the Kimoto method from Omachi rice and yeast extracted from rhododendron flowers, the nose is fruity and original, with hints of apple and pineapple. These fruity notes are of course repeated on the palate. They express themselves on slightly lactic and spicy tones of nutmeg and mint, supported by good acidity and a discreet sweetness, typical of omachi rice.

Tasting advice : With a good acidity and a rather discreet sweetness, typical of Omachi rice, this Daiginjo Kimoto will pair your cooked meats and fish wonderfully. A rare thing for a sake of this category, it's worth warming up!