

Yamasan Masamune Yamahai Junmai



A Yamahai sake made from Kairyo Omachi rice milled to 70%. Discreet and elegant aromas on a rich and dense structure. Acidity, sweetness and bitterness are rounder thanks to a low temperature maturation.

A sake that stimulates appetite !

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu
Category: Junmai Yamahai
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Sakemochida Honten
Region: Pref. of Shimane
Rice type: Kairyo Omachi
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

About the brewery : Sakemochida Honten is a small family brewery that has been producing traditional sake for over 140 years in Izumo, Shimane Prefecture. Izumo has been deeply involved in sake-making since ancient times, and is considered by many to be the birthplace of Nihonshu. Legend has it that all the gods - and there are eight million of them in Shintoism - gather at the Izumo Matsuo shrine for a feast lasting 180 days. The street where the Sakemochida Honten is located is called "Kitano Kaido", a classic district where you can still admire the old wooden buildings, a must-see.

Detailed tasting notes : A Yamahai sake made from 70% polished Kairyo Omachi rice. The nose offers discreet and elegant aromas, slightly fruity and marked by cereals. It is rich and dense on the palate, with a clean, very pleasant structure. The acidity, sweetness and bitterness are rounded out by maturation at low temperature. A sake with character, traditional and truly enjoyable.

Serving suggestions : A round, powerful sake, perfect for accompanying rich, elaborate dishes and meats.