

Kameizumi Biryusen



Produced from 50% polished Matsuyama Mitsui rice and Kochi AC-91 yeast, Biryusen has a different profile from the usual Kameizumi. Elegant aromas, a nice balance between acidity and bitterness. Delicate and refreshing, the quality of the Niyodo River water is reflected.

The ultra delicate and refreshing sake

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu

Category: Junmaï Daiginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Kameizumi Shuzo

Region: Pref. of Kochi

Rice type: MatsuyamaMii

Rice milling: 50%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

About the brewery : Kameizumi Shuzo has been established since 1897 on the island of Shikoku, the smallest of the four main islands of the Japanese archipelago. In this warm and picturesque locality of Tosa, Kochi Prefecture, between mountains and ocean, producing sake is not an easy task as the region is hot and humid, not exactly optimal conditions. Setting up a brewery therefore requires considerable work and a thorough knowledge of fermentation techniques. A challenge that the small team at Kameizumi Shuzo has taken up with panache. Five people who produce premium sakes in small volumes, ranging from dry Junmai to fruity and fresh Daiginjo. A special effort was made to use a yeast strain called "CEL24", created by the local sake producers' association. By sticking to traditional methods, Kameizumi Shuzo's brewery is slowly establishing its reputation well beyond the limits of the prefecture. A great success when you consider that the region's sake was previously consumed mainly on the spot.

Tasting notes : A magnificent Daiginjo, very elegant, to be discovered as it is, in pure tasting, or with delicate preparations.