

Azumacho Junmai 50cl

Product features:

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 16% Vol.
Format: 50cl bottle
Producer: Setou Shuzo
Region: Pref. of Saga
Rice type: Reiho
Rice milling: 60%
Tasting temp.: Cold to room temp.
Aromatic profile: Mineral, vivid



Product short description:

With this entry-level Junmai sake, Setou Shuzo gives us a nice overview of its savoir-faire. A pleasant, typical and well-balanced junmai. Rich and frank notes of rice and cereal. A clean sake and a nice kirei finish.

Very well balanced, a junmai in search of the "clean umami"

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72cl -alc. 16% vol.

Product description:

About the brewery : The Setou Shuzo brewery was founded under the name Maruhei Masamune in 1789 by Tajibei Setou. He set up his factory in Shiotacho, in Saga Prefecture. It was from 1920 onwards that one of their sakes became ultra-famous in the region, Azumacho sake, named by the Japanese Prime Minister of the time himself, Mr Takashi Hara! In 1929, Azumacho became the official sake supplier to the Imperial Household of Emperor Showa. Setou Shuzo's sakes are ultra-pure and above all very rich, with a Kasubuaï, the percentage of Kasu remaining after filtration, that is really high. A point that the brewery never fails to emphasise.

Serving suggestions : Serve as an aperitif or with a meal. Easy to combine with a wide range of dishes, including izakaya-style dishes. Enjoy at different temperatures, from chilled to room temperature.