

Azumacho Junmai Ginjo



An ultra-neat, rich and well-structured junmai sake. A remarkably expressive nose for a junmai-style sake, marked by fruity aromas of banana, pear, on cereal notes and lactic notes of fresh yogurt.

Sword of samurai, rich, powerful, structured

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72cl -alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Ginjo

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Setou Shuzo

Region: Pref. of Saga

Rice type: Yamadanishiki, Saganohana

Rice milling: 60%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

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, which was named by the Japanese Prime Minister of the time, 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 Kasubuai, the percentage of Kasu remaining after filtration, that is really high. A point that the brewery never fails to emphasise.

Detailed tasting notes : On the palate, we can clearly find the fruity sensations sensed on the nose accompanied by a good acidity and a rich umami. The structure is limpid with a lot of liveliness, evolving on notes of ripe fruit (fig, dried apricot). The finish is long, punctuated by a nice bitterness, it brings a lot of freshness.

Tasting advices : A rich and fresh junmai, to serve as aperitif or during the meal. Easy to marry with many culinary preparations, it accompanies with great ease strong taste dishes, grilled meats, sauces. To discover at different temperatures, from fresh to heated.