Born Gold



This sake is matured at -10 ° C for several months without pasteurization. Then it is pasteurized just before bottling and commercialization. With this method sake keeps a lot of freshness and vivacity. Its scent is pure, silky and fresh taste. A beautiful structure with a highly concentrated umami.

Pure, silky, fresh

? Gold ????? ???????????
72cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmaï Daïginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Katokichibee Shoten
Region: Pref. of Fukuï
Rice type: Yamadanishiki
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Katokichibee Shoten has been located in the heart of Fukui Prefecture since 1860. Today, the 11th generation supports sake production using traditional methods. Katokichibee Shoten develops its own cultivated yeast and uses excellent spring water from Mount Hakusan. All this combined with the rice Yamadanishiki and Gohyakumangoku presenting the average week 38%, the highest in Japan. The sake are matured at a temperature of -4°C and placed on the market once the umami has reached maturity.

Detailled tasting notes : Its name comes from its amber-gold color, very striking. This sake is matured at -10 ° C for several months without pasteurization. Then it is pasteurized just before bottling and commercialization. With this method sake keeps a lot of freshness and vivacity. Its scent is pure, silky and fresh taste. A beautiful structure with a highly concentrated umami.

Serving suggestions : Perfect with seafood, sushi, sashimi, salads, grilled vegetables, chicken or veal dishes.