

Sogen Kenzan 30cl

Product features:

Product Type: Sake Nihonshu

Category: Futuushu

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Sogen Shuzo

Region: Pref. of Ishikawa

Rice type: Gohyakumangoku

Rice milling: 65%

Tasting temp.: Cold to hot

Aromatic profile: Mineral, vivid



Product short description:

An expressive nose, on lactic and fruity notes, orange, apple. Nicely round and fruity in mouth, it becomes smooth and evolves into warm and spicy hints. A pleasant bitterness in the finish for this ultra popular sake in Ishikawa Prefecture. Kenzan is the quintessential thirst sake.

Perfect for the izakaya style !

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30cl -alc. 15% vol.

Product description:

About the brewery : The Sogen brewery is located on the northern tip of the Noto Peninsula, in the north of Ishikawa Prefecture, on Japan's west coast. Founded in 1768, it is the oldest brewery in the region. Sogen Shuzo is said to be the birthplace of the Noto Toji guild, one of the country's four major production streams, renowned for producing sake with a powerful style and exuberant flavours. Production is handled by Yukio Sakaguchi, a leading figure in the world of toji, recognized throughout the country as a true "sake master". His personality, expertise and the many accolades he has earned over the years make him a source of pride for the region. He continues to bring Noto Ryu to life with great energy, not only for young Tojis, but also by adding

his own variations of style on a daily basis.

Detailed tasting notes : Kenzan has an expressive nose, on lactic and fruity notes, orange, apple. Typical from its catégorie. Nicely round and fruity in mouth, it becomes smooth and evolves into warm and spicy hints. A pleasant bitterness in the finish for this ultra popular sake in Ishikawa Prefecture. On the finish, we find again the lactic component, underlined by a marked and pleasant bitterness. Ultra popular in Ishikawa Prefecture, Kenzan is the quintessential thirst sake.

Tasting advices : It matches tirelessly with preparations such as izakya dishes, smoked and dried fish, otsumamis and sake no sakana. To be also served together with a generous cuisine, sauce and spicy preparations.