

Homare Kirin Daiginjo



With fruity notes of melon. Dry and delicate at the same time, it has nice perfumes of rice and fruits. Perfect with sashimi or grilled fish.

Dry and delicate at the same time

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72cl alc. 15.6% vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 15.6% Vol.

Format: 72cl bottle

Producer: Kaetsu Shuzo

Region: Pref. of Niigata

Rice type: Yamadanishiki

Rice milling: 45%

Tasting temp.: Cold

About the brewery : Kaetsu Shuzo brewery was originally founded in 1880 in Hukushima Prefecture, then was transferred to Niigata in 1886. Niigata Prefecture faces the Japan Sea, the climate is continental with very hot summers, and cold and snowy winters. The brewery is located in the Aga-machi town where the Agano River and Tokonami meet. It is also surrounded by mountains. This area gave birth to one of the noblest "Sakamai" rice (rice dedicated to the production of sake). The water quality is excellent with natural sources nearby that give a pure and fresh water. An excellent sake region.