Shichiken Sparkling Yamanokasumi 36cl



Shichiken Sparkling is made using a double fermentation process called binaï niji hakko. At the end of fermentation, the filtration is intentionally incomplete, usu nigori, and so the material is kept in order to trigger a second fermentation in the bottle.

Sparkling, fine and fruity

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72cl - alc. 11% vol.

Product Type: Sake Nihonshu
Category: Usu nigori, Happo
Alcohol: 11%
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : The Yamanashi Meijo brewery is located at the foot of the Japanese Alps, in the north of Yamanashi prefecture on the island of Honshu. It was founded in 1750 by the descendant of a long line of brewers who had originally settled in the Nagano region. Mr Kitahara, the seventh generation of this family, discovered water of exceptional quality in the heart of Hakushu. He decided to set up his own brewery there. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit rises to an altitude of over 2,900m. It feeds the region's springs after being slowly filtered through the granite rock, picking up the minerals that are essential for sake production.
Recognition came quickly, and Yamanashi Meijo's reputation spread beyond the boundaries of the locality, to the point where it became a favourite haunt of Emperor Meiji, who stayed here during his official visits. Since that time, the majestic family home has been elevated to the status of a place of great historical interest in Japan. Today, the making of sake is still a family affair, and the 13th generation pays particular attention to detail, including long, low-temperature fermentations, with the aim of preserving the signature of Yamanashi Meijo sakes: sakes that are both delicate and rich, with the remarkable quality of the spring water intact.

Detailed tasting notes : Shichiken Yamanokasumi is made using a double fermentation process called "binnaï niji hakko". The first fermentation takes place in vats, followed by incomplete filtration, intentionally, to retain the matter. This is then fermented again, this time in the bottle. A naturally sparkling sake, slightly cloudy with a fine rice deposit, and low in alcohol (11%). The bubbles are fine, present and persistent. Fresh and lively, with lactic notes and lovely aromas of pear, pineapple, green apple and citrus fruit. Shichiken Yamanokasumi is a silky, incredibly precise sake with plenty of freshness.

Tasting notes : A fascinating sake in terms of its method and unique aromatic profile. Lively, fresh, fruity and complex. A strong impact, with present umami and deep, powerful flavours. Enjoy it chilled, as an aperitif or with simple, refined dishes.