

Kawasemi Junmai Genshu 30cl



Kawasemi is a fresh tasting, subtle sake which reveals floral and fruity tones of ripe apples, pears and litchis as well as spices. This character develops in fruit juices and opens up to more cereal flavours. Its final taste is slightly acidic that leaves your palette fresh and open.

Rich, fruity, ideal for apertif. To discover and share !

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30cl - Alc. 14.8% Vol.

Product Type: Sake Nihonshu

Category: Junmai Genshu

Alcohol: Alc. 14.8% Vol.

Format: 30cl bottle

Producer: Asahara Shuzo

Region: Pref. of Saitama

Rice milling: 70%

Tasting temp.: Cold

About the brewery : Asahara Shuzo is a family brewery located in Saitama Prefecture, in the heart of the hills that precede the Chichibu Mountains, northwest of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was only 29 years old and today it is Kenichi Asahara, the representative of the 5th generation, who runs the factory. The locality of Saitama is a relatively new terroir in sake production that does not enjoy the same reputation as some more classic regions. A recent story that prompted Asahara Shuzo to innovate a lot to attract attention. Today it offers products with a strong character, worn by two very young Toji of only thirty years. Dynamic brewers trained directly by Kenichi Asahara, a master in the art of yeast handling.

Detailed tasting notes : Kawasemi, “the kingfisher”, is a unique sake because it is very expressive, rather sweet and really fruity. It reveals notes of ripe pear, litchi, spicy and slightly peppery scents. In the mouth, it develops on the fruit juice before opening on more cereal notes of bread crumbs and ending with slightly tangy sensations. It leaves the palate fresh and available. Kawasemi is ideal for discovering sake, but it is perfect for connoisseurs for chosen moments and chords.

Tasting tips : Serve fresh, as an aperitif or during the meal on various combinations: foie gras, shellfish, poultry and fish. On hard cheeses, parmesan, old mimolette. On chocolate desserts. Its aromatic power makes it an excellent candidate for a cocktail base.