

Kameizumi Shukachoshunmanju



Still on the use of local yeast from Kochi, CEL-19, this time combined with KA-1 from Kumamoto. Here is the exceptional vintage of Kameizumi Shuzo. The nose is fruity, elegant, with notes of apples. In the mouth, a beautiful acidity and a perfect balance. A discreet sake of beauty, supple and super clean on the finish.

The elite of Kameizumi Shuzo

?? ?????? ??????????

72cl - alc. 16% vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo Genshu

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Kameizumi Shuzo

Region: Pref. of Kochi

Rice type: Yamadanishiki

Rice milling: 35%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

About the brewery: Kameizumi Shuzo brewery has been established since 1897 on Shikoku Island, the smallest of the four main islands of Japanese archipelago. In this warm and picturesque locality of Tosa, Kochi Prefecture, between mountains and ocean, producing sake is no an easy task. The region is hot and humid, conditions that are not really optimal. Setting up a brewery therefore requires considerable work and in-depth knowledge of fermentation techniques. A challenge that Kameizumi Shuzo's small team took up with panache.

Five people who produce there premium sakes in low volumes, ranging from dry Junmai to Daiginjo full of fruit and freshness. A particular work has been carried out with the use of a yeast strain called "CEL-24", created by the local association of sake producers. By sticking to the use of traditional methods, Kameizumi Shuzo brewery is quietly establishing its reputation well outside the prefecture limits. A great success when we know that the sake of the region had until then been consumed mainly on the spot.

Delicious with : Serve chilled, on its own or with simple, delicate dishes.