Koï Koï Junmaï Ginjo 30cl



A very delicate nose and extremely subtile, a typical Ginjo. Discrete and refreshing aromas of fruits with white flesh such as melons, peaches. Clean and suave in your mouth with notes of white flowers. The persisting aromas are peaches and melons that are slightly acidic. Finishing off very discretely full of freshness.

Delicate, subtle, refreshing

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30cl - alc. 14.5% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 14.5% Vol.
Format: 30cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saïtama
Rice type: Miyamanishiki
Rice milling: 60%
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 Saïtama 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 : Koï Koï, “carp flirtation”, is a ginjo type sake, meaning that the rice used in its composition is polished to a minimum of 60%. Only the heart of the grain is used to promote the expression of fine and elegant flavors. The nose is floral, typical of ginjo sake, it has refreshing aromas of white-fleshed fruit, melon, peach from the vines. In the mouth, Koï Koï is clear and delicate, with a nice aromatic persistence on the fruits, punctuated with pleasant notes of orange blossom. The finish is thirst-quenching and brings a lot of freshness.

Tasting tips : To be enjoyed fresh as an aperitif or during the meal. It goes wonderfully with shellfish, scallops, white fish, raw or cooked, simply prepared dishes, crunchy vegetables or tempura. For dessert, it is interesting to associate it with fruits, mousses or creams.