Sayori Nakadori Junmaï 30cl



Sayori (garfish) is a Nakadori Junmai the equivalent of drop of juice (naka=medium ; dori=take). We only take the liquide that breaks away after the first juices come out before it is squeezed. It is a sake that is characterised by its mineral nature. You notice straight away by your sense of smell.

Tense, mineral, sharp. Ideal to go all along the meal

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30cl - Alc. 14.5% Vol.

Product Type: Sake Nihonshu
Category: Nakadori Junmaï
Alcohol: Alc. 14.5% Vol.
Format: 30cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saïtama
Rice type: Hattanishiki
Rice milling: 70%
Tasting temp.: Cold to hot

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 traditional regions. A recent story that pushed Asahara Shuzo to innovate a lot to attract attention. It now offers products with a strong character, worn by two very young Toji of about thirty years. Dynamic brewers and especially trained directly by Kenichi Asahara, a master in the art of yeast handling.

Detailed tasting notes : Sayori, the “orphy”, is a Nakadori Junmai. Naka means medium and dori, take, one retains only the liquid that flows by gravity, after the first juice and just before the press action. It is a sake characterized by a beautiful tension and a minerality that manifests itself from the outset with a lively nose, almost aniseed. On the palate, it is iodine notes that predominate, even if the structure remains supple and unctuous, The finish is long and enveloping on subtle aromas of dried fruits, a nice bitterness and nice hints of acidity. An easy to drink, thirst-quenching sake, where the quality of spring water stands out remarkably.

Tasting tips : On fish with a strong taste such as horse mackerel, mackerel, with oysters, dashi broths, with grilled meats, or dishes in sauce. A sake that can be consumed at different temperatures, from fresh to heated.