

Shichiken Onakaya Junmaï Daiginjo Tobinkakoï



Pleasant fragrances on fresh fruit, peach, jasmine flowers, white tea. In the mouth, the attack is lively and quenching. A Daiginjo with multiple balances. This sake is a "Tobinkakoï", a sake made from "drops", only the juice flowing naturally from the bags at the time of filtration is collected.

The exceptionnel of the series

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu

Category: Junmaï Daiginjo

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Yamanashi Meijo

Region: Pref. of Yamanashi

Rice type: Yamadanishiki

Rice milling: 37%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

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 originally based 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 is fed into the region's springs after being slowly filtered through the granite rock, loading itself with the minerals essential for sake production. Yamanashi Meijo quickly gained recognition and its reputation spread beyond the boundaries of the locality, to the point where it became a favourite spot for 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 crafting of sake is still a family affair, and the 13th generation pays particular attention to detail, using long, low-temperature fermentations to preserve the signature character of Yamanashi Meijo sakes: sakes that are both delicate and rich, with the remarkable character of the Yamanashi Meijo family intact.

Detailed tasting notes : A clear, limpid sake. The nose is pleasantly fragrant with fresh fruit, marked by vine peach, jasmine flowers and white tea. The palate is lively and thirst-quenching. On a smooth base, it continues to evolve on fresh fruit, dried fruit, dates and apricots, before gaining strength on spices and bitterness. With its fine minerality, this is a well-balanced, fine and complex Daiginjo. This is a "Tobingakoï" sake, a sake of drops, as only the juice flowing naturally from the bags at the time of filtration is harvested. The finish is very fresh.

Serving suggestions : A magnificent Daiginjo to be served chilled, with one of the most sought-after culinary preparations, Kaiseki cuisine, or the fine realisations of the French tradition.