Amabuki Ichigo Kobo Nama



Made from yeast extracted from strawberry flowers, this is a namazake, an unpasteurized sake. It is lively, fresh, fruity, marked by red fruits, strawberry, citrus fruits and rice powder. Soft, it becomes powerful on green fruits, apricot, apple. A great amplitude for this round, creamy sake.

Fresh, fruity, vivide and pure

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72cl - Alc. 16.5% Vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo Nama
Alcohol: Alc. 16.5% Vol.
Format: 72cl bottle
Producer: Amabuki Shuzo
Region: Pref. of Saga
Rice type: Omachi
Rice milling: 55%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Amabuki is located in north-west Kyushu, in Saga Prefecture, at the foot of the Amabukiyama mountain, hence its name. Founded during the Genroku period (1688 - 1704), the brewery has over 300 years of history, and specialises in the extraction and use of yeasts from various flowers in their direct environment. Used in the production of their sakes, they impart exuberant aromas and an unmistakeable style that are the hallmark of the brewery's originality. The rice used is grown on the Saga plain using the 'aïgamo' method, which involves raising ducks in the rice fields to feed on weeds and insects. In this way, the rice fields are free from any treatment. The water used is fresh, coming from the Sefuri mountains. We are fortunate to be able to present a selection of three sakes made from three different yeasts.

Detailed tasting notes : Made with yeast extracted from strawberry flowers, Amabuki Ichigo Kobo is a namazake, i.e. an unpasteurised sake. It is lightly coloured, with a hint of yellow. The nose is lively, fresh and fruity, marked by red fruits, strawberries, citrus fruit and rice powder. On the palate, it is supple and smooth, then develops a more powerful flavour of fruit, apricot and apple. This round, unctuous sake is full-bodied, but also lively and spicy. The finish is long and lively, with a lovely bitterness that adds to the sensation of freshness and purity.

Delicious with : Enjoy chilled as an aperitif. Pair with sashimi, creamy cheeses and fruit tarts.