

Manrei Nozomi Junmaï Ginjo



A sake produced in Yon Dan Jikomi, a fermentation in 4 stages instead of 3. A technique which allows to have a softer sake and it is beautiful here. Nozomi is fruity, smooth, crisp and very fresh.

Rich, fruity, and super clean !

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72cl -alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Komatsu Shuzo
Region: Pref. of Saga
Rice type: Yamadanishiki et Sagabiyori
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Founded at the end of the Edo period, Komatsu Shuzo is located in the northern part of Saga Prefecture, on the island of Kyushu. Set in the heart of a generous, unspoiled natural environment, this micro-brewery still uses entirely traditional methods, and the volumes produced are very limited. While the quality of their sake is undeniable and well worth a visit, it's another of their products that also caught our eye: their drinkable mirin, which they've been producing since 2012.

Detailed tasting notes : Manrei Nozomi presents a fresh and fruity nose, on white peach, melon, with light notes of citrus zest. Well structured, it is smooth while being juicy and fresh. Notes of candy, cotton candy, a not heavy sweetness and very clear sensations. The finish is spicy, mineral and pure.

Tasting advices : Enjoy as is, fresh, as an aperitif or during the meal with carpaccio, sashimi, vegetables, but also cooked fish. For dessert, with fruit or chocolate desserts.