Kinokuniya Junmaï 30cl



A sake made from a rice blend. The Yamadanishiki, which is used for the Koji rice (the Kojimaï) will impart its structure. Then the Kakemaï (the rice added when fermentation) is Dewasansan rice ; it brings aromas and vivacity.

Rich, smooth, fruity

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30cl - alc. 15.5% vol.

Product Type: Sake Nihonshu
Category: Junmaï
Alcohol: Alc. 15.5% Vol.
Format: 30cl bottle
Producer: Nakano BC
Region: Pref. of Wakayama
Rice type: Yamadanishiki/Dewasasan
Rice milling: 58-65%
Tasting temp.: Cold to hot

About the brewery : Nakano BC is located south of Osaka, in the heart of Wakayama Prefecture. It starts with the brewing of soybeans, but its field of activity is now much wider, ranging from the brewing of sake to the production of various alcoholic beverages such as Umeshu and shochu. It also produces plum fruit juices, a specialty of the prefecture. It is known to welcome many visitors throughout the year who come to admire their beautiful garden. Their sake is carefully handcrafted by highly skilled toji and kurabito, who take advantage of spring water from the Fujishiro Mountain Range.

Tasting tips : Kinokuniya Junmai will go very well on dishes with sustained taste, fish like marinated mackerel, horse mackerel or smoked fish. On powerful cheeses and fruits.