

Kinokuniya Junmai

Product features:

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 15.5% Vol.

Format: 72cl bottle

Producer: Nakano BC

Region: Pref. of Wakayama

Rice type: Yamadanishiki/Dewasasan

Rice milling: 58-65%

Tasting temp.: Cold to hot

Aromatic profile: Rich, powerful



Product short description:

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

Rich, smooth, fruity

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72cl - alc. 15.5% vol.

Product description:

About the brewery : Nakano BC is located south of Osaka, in the heart of Wakayama Prefecture. It started out brewing soybeans, but today its scope of activity is much broader, extending from sake brewing to the production of various alcoholic beverages such as Umeshu and shochu. It also produces plum fruit juice, a speciality of the prefecture. It is known for welcoming many visitors throughout the year to admire its magnificent garden. Their sake is carefully hand-crafted by highly-skilled toji and kurabito, using spring water from the Fujishiro mountain range.

Serving suggestions : Kinokuniya Junmai goes very well with strong-flavoured dishes and fish such as marinated mackerel, horse mackerel or smoked fish. Also good with strong cheeses and fruit.