

Kinokuniya Junmai Ginjo 30cl

Product features:

Product Type: Sake Nihonshu
 Category: Junmai Ginjo
 Alcohol: Alc. 16.5% Vol.
 Format: 30cl bottle
 Producer: Nakano BC
 Region: Pref. of Wakayama
 Rice type: Yamadanishiki/Omachi
 Rice milling: 55-60%
 Tasting temp.: Cold



Product short description:

Sake made from a rice blend. The Yamadanishiki, which is used for Koji rice (the Kojimai) will confer its beautiful structure. Then the Kakemai (the rice added during fermentation) is Omachi rice, which brings the volume and richness to the product, a very expressive nose and aromas of flowers and fruits.

Very expressive, rich

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 30cl - alc. 16.5% vol.

Product description:

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 : Many chords are possible, including very worked things and dishes in sauce, which is rare for a ginjo, but one can afford with Kinokuniya Junmai Ginjo because it is rather rich. It is also a beautiful sake for aperitif, f to a very interesting price-quality ratio.