

Kurumazaka Yamahai Junmai Daiginjo

Product features:

Product Type: Sake Nihonshu
 Category: Junmai Daiginjo Yamahai
 Alcohol: Alc. 16.5% Vol.
 Format: 72cl bottle
 Producer: Yoshimura Hideo Shoten
 Region: Pref. of Wakayama
 Rice type: Yamadanishiki
 Rice milling: 50%
 Tasting temp.: Cold to hot
 Aromatic profile: Rich, powerful



Product short description:

The nose is delicate and elegant, with fruity notes, and it is on the palate that this Yamahai asserts itself: well structured, with complex and mature aromas, slightly oxidative thanks to 3 years of ageing in the cellar. Relatively dry for a Daiginjo, it is powerful, full-bodied, well balanced and elegant.

A well-structured and easy-to-match Daiginjo

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72cl - alc. 16.5% vol.

Product description:

About the brewery : Yoshimura Hideo Shoten is located in the town of Iwada, north of Wakayama. Established in 1915, it produced up to 25,000 goku, or 4.5 million bottles per year, and owned several breweries, not only in Wakayama, but also in Hyogo. After the Kobe earthquake in 1995, it stopped production at the other sites and began to produce only at its home location. In 2004, Kura was further reduced in size to focus on quality. Today, they produce

only 500 goku, or 90,000 bottles per year.

Detailed tasting notes : On the nose, this sake reveals fruity and herbaceous nuances, enhanced by a subtle mineral touch. On the palate, its silky texture accompanies a palette of complex flavors, underlined by a pleasant hint of acidity.

Tasting advice : To be enjoyed on its own, but also during the meal and with different accompaniments: fresh with fine sashimi, or even heated with strong tasting dishes, meats and sauces.