

# Fujinishiki Junmai Blue Label

## Product features:

Product Type: Sake Nihonshu  
Category: Tokubetsu Junmai  
Alcohol: Alc. 15% Vol.  
Format: 72cl bottle  
Producer: Fuji Nishiki Shuzo  
Region: Pref. of Shizuoka  
Rice type: Gohyakumangoku  
Rice milling: 60%  
Tasting temp.: Cold to hot  
Aromatic profile: Mineral, vivid



## Product short description:

Pure Shizuoka fruit, and even more since the brewery grows its own Homare Fuji rice. A close relative of Yamadanishiki, the grain is large and can be highly polished. The yeast is also native to Shizuoka and the water comes from Mount Fuji. The result is a very fresh nose and a sake that is both clean and rich.

## A 100% Shizuoka Junmai !

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72cl - Alc. 15.5% Vol.

## Product description:

**About the brewery :** Fuji-Nishiki Shuzo is based in the town of Fujinomiya, in Shizuoka, at the foot of majestic Mount Fuji. It was founded in 1688 and is now in its 18th generation, brewing sake using methods and know-how acquired over its 300-year history. Fuji Nishiki's sakes are 100% Shizuoka and even more, as the brewery grows its own rice, Homarefuji, on its own property. Homarefuji is closely related to Yamadanishiki, the grain is large and the polishing can be significant. The yeast is also native to Shizuoka. It gives a very fresh nose. Finally, the spring

water comes from Mount Fuji, filtered naturally by the bedrock and drawn from a depth of 30 metres.

**Detailed tasting notes :** A sake with a round nose, rather rich for a Junmai, slightly vegetal and marked by lactic notes of yoghurt, cereals and citrus fruit. The palate is clean and straightforward. The acidity and sweetness are perfectly balanced.