

Fujinishiki Tokubetsu Junmai



This Tokubetsu Junmai has all the elements that make a sake complex: light acidity, umami, sweetness and cereal notes. All in perfect balance. No extraneous flavours! If you like this style, this is an extremely clean and crisp sake.

An ultra clean sake !

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu
Category: Tokubetsu Junmai
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Fuji Nishiki Shuzo
Region: Pref. of Shizuoka
Rice type: Omachi
Rice milling: 60%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

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 30m.

Detailed tasting notes : The nose is quite marked, with cereal and lactic notes, and citrus fruits, particularly lemon. On the palate, the attack is supple and smooth. It quickly becomes lively, iodised and spicy, then carried by bitters.

Serving suggestions : To be enjoyed at different temperatures during a meal rather than as an aperitif. Serve with sashimi, shellfish or creamy cheeses.