

Shichiken Junmai Ginjo 30cl



A sake on fruit notes of raisin, green apple and pineapple. It is powerful and has a beautiful structure. The fresh finish beautifully evokes citrus. Its freshness is typical of the wonderful work of Yamanashi Meijo brewery, primarily through long fermentation at low temperature.

Fresh, mineral, light

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30cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 15% Vol.
Format: 30cl bottle
Producer: Yamanashi Meijo
Region: Pref. of Yamanashi
Rice type: Yumesansui
Rice milling: 57%
Tasting temp.: Cold

About the brewery : Yamanashi Meijo brewery is located at the foot of the Japanese Alps, north of Yamanashi Prefecture, on the island of Honshu. It was founded in 1750 by the descendants of a long line of brewers who were originally established in the Nagano region. Kitahara, then the seventh generation of this family, discovered water of exceptional quality in the heart of the Hakushu community. He decided to settle on the spot to found his own brewery. This pure water comes from the melting snow of Mount Kai Komagatake, whose summit culminates at over 2900m altitude. It feeds the region's springs after being slowly filtered through granitic rock, loading up on minerals essential for sake production.

The recognition was quick and the good reputation of Yamanashi Meijo exceeded the limits of the locality to the point of becoming a visiting place for the Emperor Meiji who stayed there during his official visits. Since that time, the majestic family home has been elevated to the status of a historic landmark in Japan. Today, the making of sake is always a family affair and the 13th generation takes care of the details, practicing in particular long fermentations, at low temperature, in order to preserve the signature sake of Yamanashi Meijo: sake that is both delicate and rich, in which the remarkable quality of spring water is intact.

Detailed tasting notes : A clear sake, with light silver reflections. The nose is delicate and fresh immediately evoking flowers and fruits, yellow melon, white peach, pear. In the mouth, a beautiful aromatic power is expressed on notes of juicy fruits, grassy notes of pine resin and heather, all on a silky and relatively sweet background. It remains lively and very thirsty. thanks to good acidity. A remarkably balanced Junmai Ginjo. The finish is fresh and long. On a touch of bitterness, we find the liveliness of fruits and nice citrus zest notes.

Tasting tips : To be tasted fresh, in a white wine glass, as an aperitif or during dinner. Serve with refined and delicate dishes, raw or cooked fish, shellfish, white meats, fruit desserts.