

# Sogen Samurai King



Sogen Shuzo's top-of-the-range cuvee, produced in honour of the Crown Prince, a great sake lover, whose visit was a great honour for the brewery. The best Yamadanishiki rice from Hyogo Prefecture is used, in combination with Okunoto water and the best toji techniques.

## The Samurai elite

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72cl - alc. 17% vol.

Product Type: Sake Nihonshu

Category: Daiginjo

Alcohol: Alc. 17% Vol.

Format: 72cl bottle

Producer: Sogen Shuzo

Region: Pref. of Ishikawa

Rice type: Yamadanishiki

Rice milling: 35%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

**About the brewery :** The Sogen brewery is located at the northern tip of the Noto Peninsula, in the north of Ishikawa Prefecture on Japan's west coast. Founded in 1768, it is the oldest brewery in the region. Sogen Shuzo is said to be the home of the Noto Toji guild, one of the country's four major production streams, renowned for producing sake with a powerful style and exuberant flavours. Production is handled by Yukio Sakaguchi, a leading figure in the world of toji, recognised throughout the country as a true 'sake master'. His personality, expertise and the many accolades he has earned over the years make him a source of pride for the region. He continues to bring Noto Ryu to life with great energy, not only for young Toji, but also by adding his own variations of style on a daily basis.

**Detailed tasting notes :** With Samurai King, Sogen Shuzo has given us a very high quality sake. The nose is lively and delicately scented, with notes of pear and white fruit, peach and melon. Very subtle on the palate, the fruity aromas express themselves generously before evolving towards warmer and fuller notes. Multiple balances on all tones add to the complexity. The finish is suave, with a hint of bitterness, leaving the mouth pleasantly perfumed.