

Minami Junmai Ginjo



A Junmai Ginjo sake produced using the famous CEL yeast developed in Kochi. A brightly flavoured Ginjo with a nice acidity that balances the fruit. A fruity yet dry sake sensation with a crisp finish.

The impeccable style of Tosa sakes

? ???? ??????????
72cl - alc. 17% vol.

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Minamizake
Region: Pref. of Kochi
Rice type: MatsuyamaMii
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

Detailed tasting notes : Slightly amber, with very light yellow-green reflections. The nose is delicate, fruity, with white-fleshed fruit, citrus and lemon. Powdery, it expresses light notes of honey. One senses a nice acidity on a nose that is not very pronounced for a sake of the Ginjo category. On the palate, the attack is supple, soft and fruity. Spicy notes give the whole a dryer and straighter feel, to arrive at a clear, spring water, dry sake sensation. The finish is long, with a nice persistence of bitters. In conclusion: a Junmai Ginjo rather backward on the fruity sensations, but very interesting for its dry, straight and clean side.

Suggested pairings : Magnificent on oysters, but also on all seafood, razor clams, scallops, etc... The fact that it is dry makes it a good companion for grilled white meats, small Japanese yakitori brochettes.