

copy of Kido Junmai Ginjo



An elegant ginjo with delicate and light fruity aromas. A sake inspired by associations with the local cuisine of Wakayama prefecture, but ultimately easy to pair.

Elegant, fruity, clean

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72cl -alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Heiwa Shouzou

Region: Pref. of Wakayama

Rice type: Yamadanishiki

Rice milling: 40%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

About the brewery : Heiwa Shuzo is located in Wakayama Prefecture, an area well known for its tree cultivation, and especially plum production. The brewery produces sake and umeshu, and has recently experienced a revival of interest with its very successful Kido sake series.

Detailed tasting notes : Kido Junmai Ginjo is an elegant sake with subtle fruit aromas, a dry character and a short finish. Sweetness and freshness blend perfectly.

Serving suggestions : Kido Junmai Ginjo goes perfectly with light dishes that don't overpower its finesse. Options such as fresh fish sashimi, crisp tempura, tangy ceviche, raw vegetables with a light dip, tofu dishes, fresh salads, delicate sushi, and even fresh oysters can complete the taste experience. The aim is to create a harmony where the subtle notes of Kido sake can be fully appreciated without being overshadowed by overpowering flavors.