

# Dassai 45 30cl



A nose full of freshness for a sophisticated sake. Dassai 45 is an accessible junmai-dai-ginjo. Brewed from rice grains polished to 45% of their original weight, it is a nihonshu sake of great finesse, marked by notes of green flower and apple.

## Delicate, floral, fruity (small size)

?? 45 ??????????  
30cl - alc. 16% vol.

Product Type: Sake Nihonshu  
Category: Junmai Daiginjo  
Alcohol: Alc. 14.9% Vol.  
Format: 30cl bottle  
Producer: Asahi Shuzo  
Region: Pref. de Yamaguchi  
Rice type: Yamadanishiki  
Rice milling: 45%  
Tasting temp.: Cold

**About the brewery :** The Asahi Shuzo brewery is a Japanese company specialising in the production of high-quality sake. Founded in 1948 in Yamaguchi Prefecture, it combines tradition and innovation to create exceptional sakes, including its flagship brand "Dassai". Renowned for its refinement and balance, Dassai is made from carefully polished, top-quality rice. Thanks to its commitment to quality and respect for tradition, Asahi Shuzo has established itself as one of the leading references in the sake industry, attracting enthusiasts from all over the world.

**Detailed tasting notes :** Dassai 45 is distinguished by its elegance, both in presentation and taste profile. Displaying a sober bottle, it reveals a crystalline hue when poured, with silvery reflections. The delicate aromas delivered by this sake include subtle floral notes of jasmine and white flowers, as well as discreet fruity touches of pear and sweet apple. On the palate, its silky, delicate texture offers a balanced sweetness, highlighting slightly almondy rice flavors, with subtle nuances of melon. The finish is clean, crisp and refreshing, underlining the sake's purity without leaving room for unwanted aftertastes. Dassai 45 thus offers a harmonious, refined tasting experience.

**Serving suggestions :** Dassai 45 goes perfectly with raw or cooked fish, shellfish, soft cheeses or fruit. It harmoniously complements various Japanese dishes such as sashimi, delicate sushi, seafood preparations and lightly spiced dishes. Its delicacy also makes it an excellent companion for lighter dishes such as fresh salads.