Yamato Shizuku 30cl



A beautiful mineral taste in your mouth with a touch of sweetness. A light and balanced sake that allows it to go with many different dishes, such as fish or meat. A lovely sake to whet your appetite.

Light and well balanced

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30cl - alc. 14.1% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 14.1% Vol.
Format: 30cl bottle
Producer: Akita Seishu
Region: Pref. of Akita
Rice type: Miyamanishiki
Rice milling: 55%
Tasting temp.: Cold to hot

About the brewery : Kariho de Akita Seishu brewery was founded in 1913 in Akita Prefecture. This region is located in the extreme northwest of the island of Honshu, a mountainous area with very harsh winters with heavy snowfall. Add to this a lot of large rice and a very pure spring water, and we have an ideal environment for producing beautiful sake. The particularity of this brewery is to use spring water rich in minerals, while elsewhere in the region the water is rather fresh. This allows them to produce a drier sake with a lively and crisp character. The Kariho brewery of Akita Seishu has retained its traditional brewing methods, such as the use of horizontal presses, without going through the mechanical press and has made itself a specialty of the ancient method of production called "Yamahai".

Tasting tips : Yamato Shizuku can be served fresh or heated, depending on the time and desires. Its characteristic balance makes it an all-purpose sake and it is easy to combine with different preparations, raw or cooked, simple or more complex. It is also very pleasant served as an aperitif.