Izumibashi Kimoto Kurotonbo



Known as Black Dragonfly, this is a powerful, rich Junmaï Kimoto, with lightly smoky, cereal notes, as well as hints of citrus fruit and pineapple. It is dry and lactic on the palate, with a hint of fruit. The finish is spicy and reminiscent of black pepper.

An elegant first step into the world of Kimoto

?? ????????? ??????????
72cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmaï Kimoto
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Izumibashi
Region: Préf. de Kanagawa
Rice type: Yamadanishiki
Rice milling: 65%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

About the brewery : Founded in Ebinagochi in 1857, during the Edo period, Izumibashi is located in one of the main rice-growing regions of Kanagawa Prefecture. This particular location, in the heart of the alluvial plain of the Sagami River, gives it access not only to the land needed for rice-growing, but also to excellent quality water from the Tanzawa mountain range. It is one of the few breweries to grow the rice it uses to produce sake itself, controlling the process from A to Z! Its emblem, the Akatonbo, which appears on all its labels, refers to a dragonfly hovering above the rice fields. The water from the Tanzawa mountain ranges is rich in minerals and lends itself to the production of clean, umami-rich sakes.

Serving suggestions : Very interesting when drunk slightly warmed to allow its aromas to develop, with fried foods, grilled meats and strong-flavoured oily fish. At room temperature, with goat's cheese.