

Izumibashi Omachi Junmaï Ginjo Kimoto



The use of Omachi rice brings roundness and density to this Junmaï Ginjo Kimoto, in marked contrast to the Junmaï of the same series. A rich, dense sake, with a beautiful aromatic expression of flowers, white-fleshed fruit, sweet notes and a hint of spice to energize the whole.

Floral, fruity, with a spicy background

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu

Category: Kimoto Junmaï Ginjo

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Izumibashi

Region: Préf. de Kanagawa

Rice type: Omachi

Rice milling: 50%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

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 in its sake production, mastering the process from A to Z! Its emblem, the Akatonbo on all its labels, refers to a dragonfly hovering over the rice paddies. Water from the Tanzawa mountain ranges is rich in minerals and lends itself to the production of clean, umami-rich sakes.

Serving suggestions : Best enjoyed chilled, as an aperitif or with a meal. With shellfish, scallops, white fish and simply prepared dishes. With fresh cheeses, or even Parmesan. For dessert, pair with mousses and creams.