Miyanoyuki Namacho 30cl



A Namacho sake meaning raised without pasturation. The maturing process of Miyanoyuki takes place in a vat during several months without pasturisation. During this period it aquires a sharp and dynamic character. It is then pasturised just before it is bottled.

Vivid, pure, fresh

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30cl - alc. 13.5% vol.

Product Type: Sake Nihonshu
Category: Junmaï Namachozo
Alcohol: Alc. 13.5% Vol.
Format: 30cl bottle
Producer: Miyazaki Honten
Region: Pref. of Mie
Rice type: Gohyakumangoku
Rice milling: 50%
Tasting temp.: Cold
Aromatic profile: Mineral, vivid

Detailed tasting notes: Miyanoyuki Junmai Tanrei Namachozoshu reveals an aromatic palette imbued with delicacy and elegance. Its fruity aromas are particularly reminiscent of banana, imparting a pleasant, subtly exotic sweetness. On the palate, it stands out for its freshness and perfect balance, offering a sweet flavour that lingers without ever becoming overpowering.

Serving suggestions: This lively, dynamic junmai sake is the ideal companion for Japanese meals, especially those featuring the delicate flavours of fish. To fully appreciate its qualities, we recommend serving it chilled, which will sublimate its fruity aromas and enhance its freshness.

About the brewery: Located in Mié prefecture, the Miyazaki Honten brewery is renowned for its traditional know-how and attention to detail. This sake, made from the Gohyakumangoku rice variety, embodies the brewery's commitment to quality and authenticity.