# Sayuri Nigorizake 30cl




Sayuri means « little lily», a symbol of innocence in Japan. It is also a female name. Sayuri is a pure Nigori sake, unfiltered and that is brewed in a region that is famous for the quality of its water.

**A unfiltered sake which is delicate and fresh**

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30cl - alc. 12.5% vol.

Product Type: Sake Nihonshu
Category: Junmaï Nigori
Alcohol: Alc. 12.5% Vol.
Format: 30cl bottle
Producer: Hakutsuru
Region: Pref. of Hyogo
Rice type: Yamadanishiki
Rice milling: 70%
Tasting temp.: Cold
Aromatic profile: Refreshing, floral

**About the brewery :** Hakutsuru is located in the Nada district of Kobe, a famous sake production site throughout Japan. The district of Nada has a high quality spring water and cold winters. Two essential elements in the production of sake. Located in the hometown of a sake brewer guild known as Tamba toji, brewers' skills have played an important role locally in the quality of sake. Hakutsuru is now one of the largest sake producers in Japan in terms of volume and influence.