

Tamagawa Yamahai



A sake produced by an European toji, Phillip Harper ! A British man who has a special attraction for the Yamahai method. The nose evokes the sweetness of tropical fruits, the mouth is very concentrated, a rich umami, rather dry. Much bitterness, acidity, very complex Sake, as its fairly high level of alcohol.

Bitterness and acidity, a complexe sake

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72cl - alc. 19% vol.

Product Type: Sake Nihonshu

Category: Junmai Yamahai Nama Genshu

Alcohol: Alc. 19% Vol.

Format: 72cl bottle

Producer: Kinoshita Shuzo

Region: Pref. of Kyoto

Rice type: Gohyakumangoku

Rice milling: 66%

Tasting temp.: Cold to hot

About the brewery : Located in the beautiful region of Fushimi, south of Kyoto, one of the most popular sake regions in Japan, the brewery of Masuda Tokubee is bordered by three large rivers. Thanks to this access to water and transport by river, many breweries have settled in this locality since the 17th century. Masuda Tokubee has been on site since 1675 and is the oldest brewery in Fushimi. She brought the "doburoku", the "homemade" sake, unfiltered, unpasteurized and sparkling; Masuda Tokubee is a pioneer in the bottling of Nigori, the non-filtered sake.

Detailed tasting notes : This sake offers a rich, complex taste experience. On the nose, it seduces with the sweetness of tropical fruits. On the palate, its intense concentration reveals pronounced umami, balanced by subtle dryness. A pleasant bitterness adds depth, while acidity brings freshness and balance.

Tasting tips : In association with the power of Tamagawa Yamahai, we recommend things that are clearly marked in terms of flavor, such as fish marinated in miso, yakitoris, mushrooms, duck, sauce or cream dishes, cheeses. An interesting sake to taste as is for the pleasure of discovery.