

Kikka

Product features:

Product Type: Sake Nihonshu
Category: Junmai Nama Genshu
Alcohol: Alc. 17.5% Vol.
Format: 72cl bottle
Producer: Asamai Shuzo
Region: Pref. of Akita
Rice type: Menkoina
Rice milling: 65%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful



Product short description:

Kikka (a citrus flower) is Junmai – Nama-Genshu, meaning there was no water or alcohol added and is not pasturized. It has a fresh nose and evokes the taste of champagne, and oak wood. The mouth is complex and smooth, slowly evolving to more mineral sensations and supported by notes of cocoa, bitter oranges and pears.

Powerful, intense, full of freshness

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72cl - alc. 17.5% vol.

Product description:

About the brewery : Asamai Shuzo was founded in 1917 in the heart of Akita Prefecture, the northernmost part of the island of Honshu. It is exactly located in the Yokote Bonchi Valley, bordered by the Oou and Choukai Mountains, a region known in Japan for its tradition of rice growing, with all or almost all of the area being covered with rice fields. Because of the heavy snow in the winter, it was difficult for a long time to get there, but things have changed a lot with the development of the transportation system. Asamai Shuzo has chosen to remain very local in the use of ingredients with sake produced from rice grown less than 5 km from the brewery. A

choice that proved to be a winner and which allowed him to distinguish himself nationally with sake from the famous Yamadanishiki rice. Now Asamai Shuzo is one of the most important breweries in the Prefecture. Through its authority, it takes part and supports the reputation of the entire region.

Tasting notes : Kikka, the citrus flower, is a Junmai-Nama-Genshu sake, that is to say without alcohol and water added, and above all, non-pasteurized. Its nose is fresh, it evokes champagne, oak wood, mushrooms. The mouth is complex and creamy, the sensations perceived in the nose are fully recovered. It evolves slowly on mineral sensations and on more bitterness, supporting notes of cocoa and bitter orange. In the final, the persistence of the fruits brings a lot of freshness. At the tasting, it is interesting to let it evolve a time in the glass.

Tasting tips : On the dishes worked, with strong flavors, like mushrooms, game, or meats. It is wonderful on a wide range of cheeses, including the most powerful. On desserts, with citrus, caramel and chocolate.