

Amabuki Apple Junmai Daiginjo



Size: 720ml
Class: Junmai Daiginjo

Rice: Ginsan/Yumeshizuku
Rice-Polishing Ratio: 50%
Yeast: apple flower

SMV: +2 (medium)
Acidity: 1.7 (medium-high)
Alc.Vol.: 16%

Characteristics

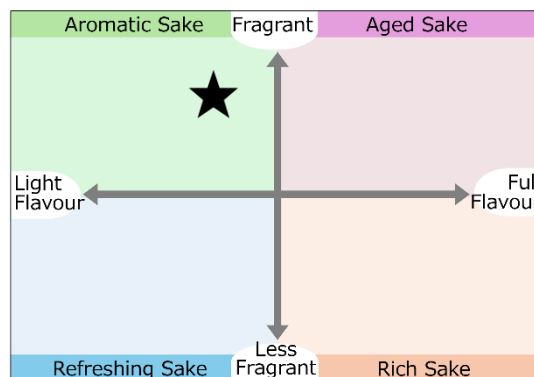
- Junmai Daiginjo brewed with apple flower yeast

Tasting Notes

- Apple like aroma and crisp acidity as in fruits.

Serving Suggestions & Food Pairings

- Cold
- Fruits and vegetable starters, cooked white fish with lemon sauce, grilled pork



Producer

Amabuki Brewery, Saga

Found in 1688, Amabuki Shuzo has been producing sake for 300 years, and its brewers, who have inherited skills accumulated during its long history, are earnestly making an effort to produce good sake using sake-brewing rice harvested in the fertile Saga Plain, mild river-bed water from the Sefuri-Tensan areas, and new flower yeast.



Flying Brewery AB

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