

Amabuki Junmai Daiginjo 50



Characteristics

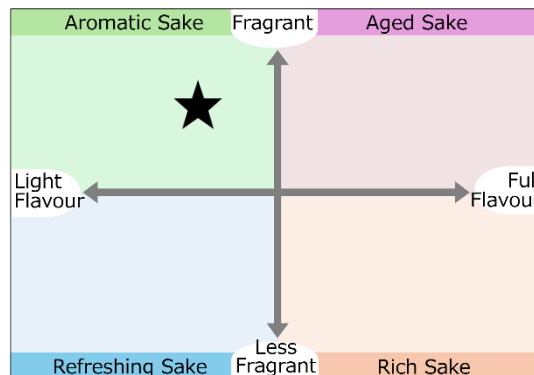
- Casual Junmai Daiginjo with fruity aroma and savoury taste
- Small size bottle

Tasting Notes

- fruity aroma like apples or pears, rounded savory taste and moderate acidity.

Serving Suggestions & Food Pairings

- chilled or luke warm
- white fish sashimi, steamed vegetable or fish



Size: 300ml
Class: Junmai Daiginjo

Rice: Sagabiyori
Rice-Polishing Ratio: 50%
Yeast: Marvel-of-Peru

SMV: -1 (medium)
Acidity: 1.4 (medium-high)
Alc.Vol.: 16%

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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