

Ama no Ibuki All Koji Junmai Rapture 2007



Size: 500ml
Class: All koji junmai, aged

Rice: Reiho
Rice-Polishing Ratio: 65%
Yeast:

SMV: -21 (sweet)
Acidity: 7.6 (very high)
Alc.Vol.: 15%

Characteristics

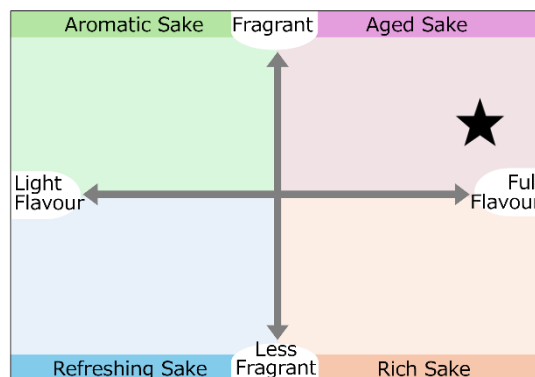
- Brewed in 2007 and aged in an oak barrel
- Very expressive and powerful umami on the palate.
- Ingredients are all Koji rice

Tasting Notes

- Heart warming and wooden aroma, and it features citrusy and bitterness that are reminiscent of orange peel.

Serving Suggestions & Food Pairings

- All temperatures
- citrus fruits, vanilla icecream, hard cheese



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

www.flyingbrewery.se info@flyingbrewery.se +46 70 029 60 60