

# Amabuki Ginnokurenai Rosé



**Size:** 720ml  
**Class:** Junmai

**Rice:** Saganohana, Purple Black Rice

**Rice-Polishing Ratio:**

60% (Saganohara)

100% (Purple Black Rice)

**Yeast:** Strawberry, Queen of the Night

**SMV:** +2 (medium dry)

**Acidity:** 1.7 (medium-high)

**Alc.Vol.:** 15%

## Characteristics

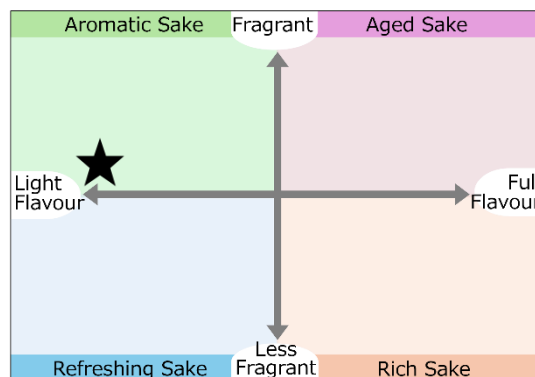
- Rosé sake, colour is from ancient purple black rice
- Highly polished Saganohana rice and flower yeast gives settled aroma and extra acidity.

## Tasting Notes

- nice mouthfeel, high dryness, and a slightly floral nose from the begonia flower yeast.

## Serving Suggestions & Food Pairings

- Chilled in wine glass
- Scallops, Fish row, Seafood, Italian antipasti
- As aperitif



## 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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