

Amabuki Yamahai Junmai Marigold



Characteristics

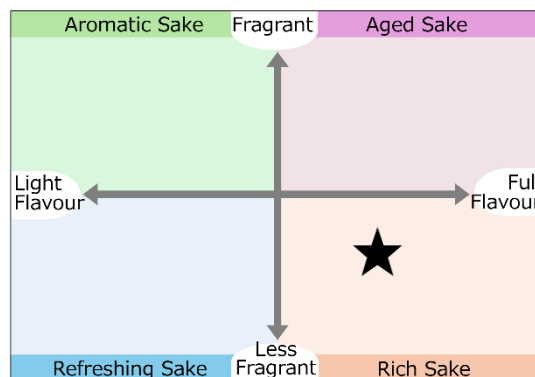
- Yamahai brewing method amplifies these flavors.
- As aged, it increases taste with depth. The sake shines especially when served warm or hot.

Tasting Notes

- Nice and nutty aroma, full-bodied taste and crisp aftertaste come all into this sake.

Serving Suggestions & Food Pairings

- All temperatures
- Chicken karaage, Hot Pot, Beef steak, meal with chilli



Size: 720ml
Class: Yamahai Junmai

Rice: Omachi (Okayama)
Rice-Polishing Ratio: 65%
Yeast: Marigold

SMV: +4 (dry)
Acidity: 1.6 (medium-high)
Alc.Vol.: 15%

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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