

Amabuki Super Dry Tokubetsu Junmai



Characteristics

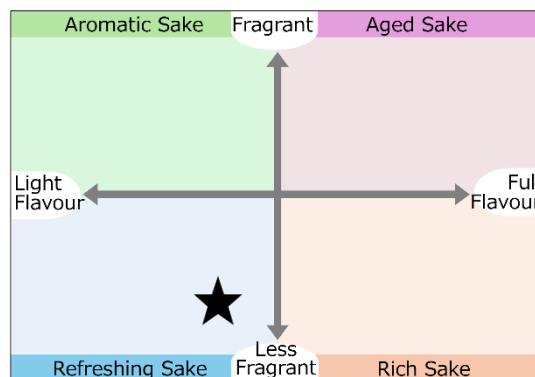
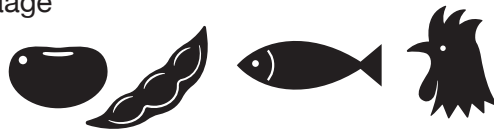
- Sake lover's sake
- This super dry sake yet high quality product the fully-ripened flavour and the crisp finish.

Tasting Notes

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

Serving Suggestions & Food Pairings

- All temperature
- Great with very oily dish such as oily sashimi, tempura, karaage



Size: 720ml
Class: Tokubetsu Junmai

Rice: Yamadanishiki
Rice-Polishing Ratio: 60%
Yeast: Begonia

SMV: +12 (medium)
Acidity: 1.3 (medium)
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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