

Amabuki Spring Junmai Daiginjo Nama



Size: 720ml
Class: Junmai Daiginjo, unpasteurised

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

SMV: +2 (medium)
Acidity: 1.8 (medium-high)
Alc.Vol.: 16%

Characteristics

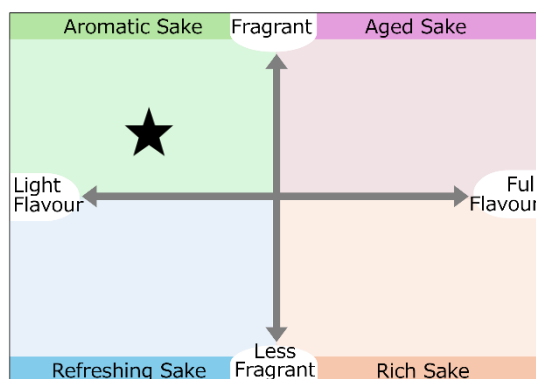
- Seasonal sake for spring
- Fresh taste and fruity aroma

Tasting Notes

- Gorgeous aroma, and it is characterized by a full-bodied flavor with a juicy rice flavor and a fresh, gentle softness of raw rice.

Serving Suggestions & Food Pairings

- Cold
- with salmon meunière, carpaccio, vegetable tempura



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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