

Amabuki Sunflower Junmai Ginjo Nama



Size: 720ml
Class: Junmai Ginjo, unpasteurised

Rice: Sakekomachi (Akita)
Rice-Polishing Ratio: 55%
Yeast: Sunflower

SMV: +10 (very dry)
Acidity: 1.7 (medium-high)
Alc.Vol.: 16%

Characteristics

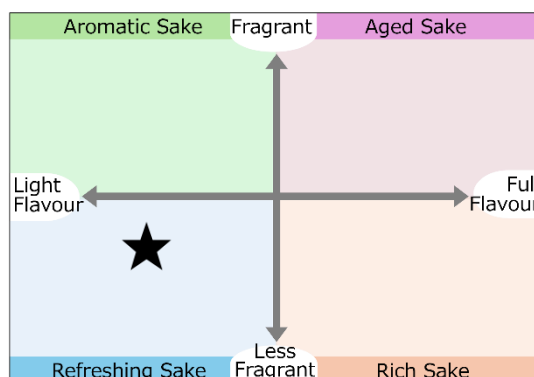
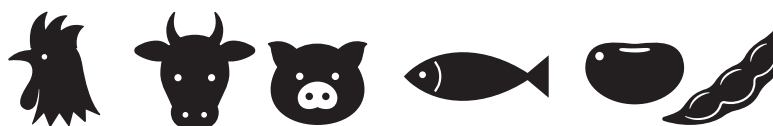
- Seasonal sake for summer made with sunflower yeast
- Dry sake with fresh taste and fruity aroma, clean finish

Tasting Notes

- Notes of lychee and melon for a supremely fresh, unpasteurised taste that's dry, clear.

Serving Suggestions & Food Pairings

- Cold
- with salty, savoury, grilled dish with oils, edamame



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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