

# GEKKEIKAN Nigori Sake NV



<b>Category:</b>	WINE
<b>Style:</b>	NON GRAPE WINE
<b>Variety:</b>	SAKE
<b>Region:</b>	FUSHIMI
<b>Vintage:</b>	NV
<b>Volume:</b>	500ml
<b>Vineyard:</b>	In 1637, the founding father, Jiemon Okura, established his sake brewery in Kyotos famed Fushimi district, known throughout Japan for its excellent quality water.
<b>Vinification:</b>	Warmed sake, or kan, is a common choice in the cooler months. When heated, the fullness of body becomes more pronounced. However, care must be taken to avoid overheating which can affect the perception of taste. In general, it is recommended to serve kan sake at 40-50 degrees.
<b>Bouquet:</b>	Characteristically sweet with a creamy medium-body.
<b>Palate:</b>	Hints of honey and tropical fruit, with a long finish.
<b>Technical Analysis:</b>	
<b>Packaging:</b>	1 x 500ml
<b>Hancocks Product:</b>	90972