



GEKKEIKAN

Yamada-Nishiki Special Junmai Sake

300ml NV



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| Category: | WINE |
| Style: | NON GRAPE WINE |
| Variety: | SAKE |
| Region: | FUSHIMI |
| Vintage: | NV |
| Volume: | 300ml |
| Vineyard: | In 1637, the founding father, Jiemon Okura, established his sake brewery in Kyoto's famed Fushimi district, known throughout Japan for its excellent quality water. |
| Vinification: | 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. |
| Appearance: | Made from the famous Yamadanishiki rice |
| Bouquet: | This Tokubetsu Junmai has a delicate florla aroma. |
| Palate: | a hint of rice and a dry finish. |

Technical Analysis:

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| Alcohol: | 14.50% | Packaging: | 12 x 300ml |
| Hancocks Product: | 90978 | | |