

# GEKKEIKAN

## Kome to Mizu No Sake Sky Blue 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>	720ml
<b>Vineyard:</b>	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.
<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>	Dry, fresh and lightly fragrant
<b>Palate:</b>	A refined, smoothly elegant aftertaste.

### Technical Analysis:

<b>Alcohol:</b>	14.00%	<b>Packaging:</b>	1 x 720ml
<b>Hancocks Product:</b>	90979		