

GEKKEIKAN Daiginjo NV



Category:	WINE
Style:	NON GRAPE WINE
Variety:	SAKE
Region:	FUSHIMI
Vintage:	NV
Volume:	720ml
Vineyard:	In 1637, the founding father, Jiemon Okura, established his sake brewery in Kyotos 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.
Bouquet:	This Daiginjo boasts a bold bouquet of fresh aromas.
Palate:	It is round and full on the palate, with an abundance of ripe fruit flavours.

Technical Analysis:

Alcohol:	15.50%	Packaging:	12 x 720ml
Hancocks Product:	90980		