

# GEKKEIKAN

## Horin Junmai Daiginjo 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>      | Green apple, melon and pear aromas.   |
| <b>Palate:</b>       | Its subtle flavours are well-balanced, and it is exceptionally smooth with a long, clean finish.  |

### Technical Analysis:

|                          |        |                   |           |
|--------------------------|--------|-------------------|-----------|
| <b>Alcohol:</b>          | 16.50% | <b>Packaging:</b> | 6 x 720ml |
| <b>Hancocks Product:</b> | 90993  |                   |           |