



BIJOFU Yuzu Schwa



Prefecture: Kouchi
Type: Sparkling Liqueur
Rice: N/A
Polishing rate : -
Alcohol: 6%
Serving Temperature: Chill

Tasting Note :

This sparkling liqueur is made from Bijofu sake, liquid sugar and yuzu, a type of Japanese citrus fruit. What makes this sake special, of course, is the yuzu. Yuzu grows well and abundantly in the temperate climate and rich forests of Kochi Prefecture, so we use a lot of it. Take just one sip and you will enjoy the fresh, effervescent taste of yuzu as it spreads throughout your mouth and goes easily down your throat. Be sure to always keep it refrigerated and open it gently and with care so it does not bubble over and spill.