



KOZAEMON Yamahai Junmai Banshu Yamada-Nishiki



Prefecture: Gifu

Type: Junmai

Rice: Banshu Yamada-Nishiki

Polishing rate : 65% remaining

Alcohol: 17.9%

Serving Temperature: Room Temperature

Tasting Note :

Fermented in a traditional brewing style, this sake gives off an aroma that reminds one of roasted nuts. Within the dryness is the umami of the Yamada-Nishiki rice that can be felt on the palate. The acidity of this product makes it an excellent partner when pairing with dishes with rich flavour.