



YUKINOBOSHA Yamahai Junmai

Prefecture: Akita

Type: Junmai (Yamahai Style)

Rice: Yamada Nishiki and Akita Sake Komachi

Polishing rate : 65% remaining

Alcohol: 16.5%

Serving Temperature: Slightly Warm



Tasting Note :

The smooth taste is unlike that of a usual Yamahai, and has the perfect balance of acidity and umami that one never gets tired of drinking. The smoothness and softness increases once warmed up, and the umami of the fine rice used can be felt even stronger. It is one of the Gold Medal winners of the International Sake Challenge for two consecutive years.