



DESCRIPTION

The Akashi-Tai Junmai Ginjo Sparkling has a second fermentation on bottle. This sparkling sake is produced in a traditional method, similar to champagne. Junmai: a pure product, in which no alcohol has been added to the production process. Ginjo: a grain size of 50-60%. Fresh notes of peach and banana. Well balanced on the palate, light fruit aromas with hints of citrus and melon.

UNIQUE SELLING POINTS

- Bottle fermented for a naturally carbonated sparkling sake.
- One of the few naturally sparkling sakes on the market.

ADDITIONAL INFORMATION

Country: Japan

Category: Sake

Flavor profile: Fresh,Fruity,Refined