



DESCRIPTION

Non-Junmai: a sake where distilled alcohol, often from sugar cane, is added to the product. Daiginjo: a grain size below 60%. Genshu: an undiluted sake. No water is added during the production process. Water is added in some cases to lower the alcohol percentage. An elegant aroma with subtle notes of honey and white spring flowers. This Daiginjo offers a fruity and floral palate with delicate aromas of pear, as well as notes of aniseed to accompany a dry finish.

UNIQUE SELLING POINTS

- One of Akashi-Tai's most iconic sakes.
- An undiluted sake, fuller in body and with a more concentrated flavour.
- The Daiginjo Genshu has a milling grate of 38% and is therefore one of the cleanest sakes.

AWARDS

Fine Sake Awards : Gold in 2023

ADDITIONAL INFORMATION

Country: Japan
Category: Sake
Flavor profile: Floral,Dry,Fruity

