



SHICHIKEN SAKE JUNMAI DAIGINJO

SKU: JASHIJD

Shichiken brewery was founded in 1750 at the foot of Mt Kaikoma in the town of Hakashu of the Yamanashi district. The local area is classified as a Unesco Biosphere Reserve, to preserve the dense alpine vegetation and historic local communities, each with their own traditional agricultural techniques.

Shichiken uses some of the purest water in Japan which flows directly off Mount Kaikoma, filtering through layers of 10 million year old granite. Only locally grown rice is used with long-slow fermentations to ensure these remain a unique, artisanal products with a well-defined sense of place.

Yumesansui rice 47% polishing ratio, no added alcohol.

Tasting Note: Lovely creamy texture; refined and long, intense finish with white peach and flowers alongside a hint of umami and grilled nuts. Very elegant and complex.

Food Match: The power and complexity of this Sake would make it an ideal match to chicken yakitori or grilled eel.

Closure: Screwcap

Farming Practices: Contains Sulfites

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