



SHICHIKEN SPARKLING SAKE YAMA NO KASUMI HALF BOTTLE

SKU: SPSHISSY

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.

Hitogokochi and Asahinoyume rice is used. The first fermentation occurs in vat then the secondary fermentation takes place in in bottle. Unfiltered and with no dosage.

Tasting Note: Slightly cloudy but with a silky texture, pear, apple and citrus notes with a mineral undertone. Fine lingering mousse.

Food Match: Ideal as an aperitif, with seafood or raw fish like ceviche.

Closure: Cork

Farming Practices: Contains Sulfites

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