



fleurette

## Keigetsu

Junmai Daiginjo Cel24



## Scallop

Hokkaido Scallop  
with mushroom xo and finger lime

The citrus notes in the sake paired well with the finger lime and brought out the flavour of the scallops. This sake is both light and refreshing, quite perfect to be paired with all types of seafoods.

### Keigetsu Junmai Daiginjo Cel24 【Tosa Brewing】

- Sake type ..... Junmai Daiginjo
- Rice-polishing ratio ..... 50%
- Alcohol percentage ..... 15%
- Production area ..... Tosa-gun, Kochi
- Awards, etc. .... Kuramaster 2019, 2021 - Platinum, Kuramaster 2020 - Gold  
IWC Sake 2019 - Gold Medal

#### Product story

In the Reihoku area of Kochi Prefecture where the Sake brewery is located, rice has been produced on terraced rice fields since ancient times. This sake is made with kochi prefecture's yeast CEL24 and 50% polished "Gin-no-Yume", thus producing a fruity aroma and juicy taste. The sake rice used for production is harvested on this land, blessed with an abundance of fresh water and air.

#### About the Sake brewery

For 138 years since their founding in 1877, they have manufactured high quality sake, with the abundant water and clean air from mountains in northern Kochi prefecture (called "Tosa-Reihoku region"). Tosa-cho, where the brewery resides, is surrounded by serene nature near the Sameura Lake, a water source in Shikoku. From this lake, the Yoshino river flows through Shikoku to the east. They handmade a small batch of sake using high-quality soft water from this region.

