



TOYOBIJIN JUNDOICHIZU

JUNMAIGINJO YAMADANISHIKI

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Tuna

Smoked Tuna Pasta

Having a buccatini as a pasta dish you require a heavy body sauce. A well balance sake is needed to pair with this amazing dish, the elegant taste from this sake creates a harmony on the palate.

TOYOBIJIN JUNDOICHIZU JUNMAIGINJO YAMADANISHIKI [Sumikawa Sake Brewery]

- Sake type Junmai Ginjo
- Rice-polishing ratio 40% for Koji & 50% for mash
- Alcohol percentage 16%
- Production area Hagi city, Yamaguchi

Product story

The first label of the Jundoichizu series, Yamadanishiki is the core of Sumikawa Shuzo, the most well-balanced in the series. The aroma is elegantly fruity, like pineapple and banana. Once sipping it, the beautiful aroma goes through your nose and takes you to the Eden of Sake. The texture is light and smooth; the condensed Umami spreads moderately. Toward the end, the sourness oozes out and makes the finish crisp.

About the Sake brewery

Sumikawa Sake Brewery celebrates its 100th anniversary in 2021. The brewery is dedicated to making sake with the roundness, sweetness, and umami of rice, and also strives towards creating a gorgeous, fruity aroma that will can be accepted by those who are unfamiliar with sake. In 2014, a new three-story sake brewery was built, equipped with the latest machinery and technology. Combined with years of experience, the quality of sake has since been raised and the brewing culture has been passed on without fail.

