



Sanzen

Junmai Daiginjo Omachi 50



Spanish Seafoods

ALMEJAS A LA MARINERA
GAMBAS AL AJILLO
ARROZ CALDOSO

Assortment of fresh seafoods like venus clams, prawns and a soupy seafood saffron rice cooked with crab meat, prawn, clams, squid, scallop and green peas. The junmai daiginjo seeks to bring out the true umaminess of the seafood; it is light yet refreshing, a perfect complement to the heavy bodied seafood.

Sanzen Junmai Daiginjo Omachi 50 [Kikuchi Sake Brewing]

- Sake type Junmai Daiginjo
- Rice-polishing ratio 50%
- Alcohol percentage 16.50%
- Production area Kurashiki city, Okayama
- Awards, etc. Fine Sake Awards 2021 - Gold, Fine Sake Awards 2020 - Grand Gold Medal
Kura Master 2019 - Gold Award

Product story

This is a premium, luxurious sake made from polishing the pride of Okayama, "Omachi" rice, to 50% of its weight. In the cold season, while the fermentation proceeds slowly at a low temperature, the skilled brewmaster develops his artisanal skills and intuition. The well-rounded, fine taste specific to Omachi rice is a characteristic of this sake.

About the Sake brewery

Kikuchi Sake Brewing began business in 1878. This "Sanzen" and "Kiseki No Osake" brewery stands at a corner of the traditional wholesale district in the Tamashima area of Kurashiki City in Okayama Prefecture. This was one of the many port towns for the large, wooden stone-hauling ships that departed from the Bitchu area. Boasting excellent water quality from the Takahashi River valley and together with the superior rice strains Omachi and Yamada Nishiki, quality-oriented is our motto in producing sake the traditional way. The brewery owner and the brew master To Kikuchi brew "Sanzen" with commitment to quality and a passion for the most excellent sake.

