

KUROOBI Yamahai Junmai DO-DO

- Category : Yamahai Junmai
(Assemblage sake contains Junmai Ginjo)
 - Rice: All contract farming sake rice
(blend of Yamadanishiki and Kinmonnishiki)
 - Alc : 15%
 - RPR : 65%
 - SMV : +5
 - Acidity: 1.9
- It has a "dignified" taste that fully brings out the sharpness of the sake and the deliciousness of the rice. Enjoy the mushroom-like aroma and mineral aroma, light sweetness and fine and powerful acidity, bitterness with umami, and strong and thick taste.
- Especially goes well with lean sashimi such as Tuna and Yellowtail, Grilled Mackerel with Salt, Sukiyaki, and 12-month-aged Mimolette.
 - Recommended : chilled, room temp., warm, hot

Size :720mL, 1800mL

