

獺祭

DASSAI Junmai Daiginjo 23

Prefecture: Yamaguchi
Type: Junmai Daiginjo
Rice: Yamada Nishiki
Polishing rate : 23% remaining
Alcohol: 16%
Serving Temperature: Chill

Tasting Note :

The sweet scent that can be sensed from the glass is floral, and gives off an extremely crisp and clean initial impression that goes down the throat very smoothly. Within it is also the subtle sweetness and "umami" of the rice that makes this sake a delicate work of art with a refined elegance that will be best appreciated when served in a wine glass..

