

TYPE OF SAKE  
JUNMAI NAMA

# Fudoh Kukon Haru No Nama

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**Sake:** Nihon-shu; Japanese rice brew.

**Classification:** Junmai.

**Rice:** Undisclosed, local rice.

**Polishing ratio:** 60%.

**SMV:** -2 (+10 very dry, -10 very sweet)

**Alcohol:** 15% vol.

**Acidity:** 1,7.

**Amino acid:** 1,3

**Yeast:** 9

**Ingredients:** rice, koji, (malted rice), water, yeast

**Description:** On the nose, you'll discover blooming lilac, citrus, and pineapple. This unpasteurized, coarsely filtered, and fizzy seasonal spring sake showcases itself on the palate with notes of grapefruit, vanilla, pear, and freshly cooked rice. A clear minerality fills the mouth, culminating in a light bitterness in the finish. "Ori" translates to "sediment" or "cloudy," indicating that the sake has been pressed through a coarse filter, resulting in light lees known as "Usu-nigori. The name "Kukon" carries historical significance as it refers to the freshly brewed sake that was enjoyed by the court ladies at the Emperor's palace."

**Suitable for:** ideal for pairing with marinated and seasoned fish, salads, tempura, as well as slightly saltier and spicier dishes.

**Brewery:** Nabedana Sake Brewery, Ltd, Co,  
338 Honcho Narita-shi, Chiba, Japan.

**Country of origin:** Japan.

**Storage:** Once opened, bottles should be tightly sealed and refrigerated, ensuring consumption within 3 weeks for optimal freshness. Unopened bottles can be stored in a cool, dark place for up to 2 years, maintaining their quality and flavor profile over time.



72 cl

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