



AMABUKI MARIGOLD JUNMAI

Sake Cup NY Edition | 65% Rice Polishing

This sake cup is made from Omachi rice and marigold yeast according to the Yamahai brewing method, which prolongs fermentation and encourages the development of funkier, savoury, and lactic flavours. Created at the Amabuki Brewery, which for the past 300 years its been dedicated to brewing sake with yeasts cultivated from a wide variety of flowers including, abelia, strawberry, queen of the night, vine rose, rhododendron, pink Nadeshiko, sunflower, begonia, marigold, apple and marvel of Peru.

Tasting notes

Taste

A medium-bodied sake, juicy with floral notes and nice acidity. It pairs well with umami-rich flavours like duck, truffels, mushrooms, salmon teriyaki. Excellent chilled or gently warmed.