



AMABUKI RHODODENDRON

Junmai Daiginjo | 40% Rice Polishing

Amabuki Rhododendron sake is made from the Omachi rice variety, polished at 40% and fermented with yeast cultivated from rhododendron blossoms. This sake pairs well with smoked duck breast, rib eye steak, kimchi and game meats. Prefecture: Saga Ingredients: water, rice, koji-rice Style: complex & delicate, dry

Tasting notes

Taste

Floral and fruity flavours with a round and soft texture on the palate followed by a rich umami taste.

The Amabuki Brewery Founded 1688. The Name Amabuki means „wind from heaven“. Rice from Saga prefecture and the mild water from Seburi mountain are brewed by a young generation of sake brewers. A special development of the brewery is flower blossom yeast. The brewery grows its own rice without using pesticides.