



Packaging: Glass bottle
Quantity per box: 12 or sold separately
Volume: 720 ml
Alcohol: 16 %
Serving Temperature: well chilled °C

Sake Limited Edition (Junmai ÎLE FOUR Daiginjo)

モダン日本酒

Japan

Type: Sake

Systembolaget's Art No: [75128](#)

About the Product: Excellent Sake rice (Yamadanishiki), a high polishing rate (50%) and a long fermentation at low temperatures turn Île Four Limited Edition into a super premium Sake comparable to single cask bottling of high-end Whiskies or rare wines. Enjoy Île Four Limited Edition chilled and pure – as Aperitif or with food. Light, delicate, very aromatic and quite complex, this Sake is a great pairing with light dishes, fish or appetizers like gambas, foie gras or jamon iberico.

Producer: Ile Four, www.ilefour.com

About the Producer: Île Four Sake – perfect with food, great for Cocktails.

A western brand name and a modern design for the very first time make Sake approachable and recognizable. Île Four is the perfect collection of some of the best Sake available and the ideal introduction to the whole world of Sake. We offer only premium Sake handcrafted with the finest materials – and at rather uncommonly reasonable prices...

Color: clear

Aroma: Very aromatic. Melon and young grape tinged with some apple and berry, and even a citrus note in the recesses.

Taste: Overall, a complex array of fruit. Very refined and light. A subtle viscosity is a backdrop on which the fruity flavors and secondary aromas play themselves out. Clean finish, especially in light of all that is happening.

Alcohol: 16 %

Goes Well With: 🍷 🍷 🍷 🍷 🍷

Production Method: 50 % polish