

SHIBATA SHUZO

SHIBATA SHUZO 'YUZU' AICHI SAKE

AICHI • CHUBU JAPAN • ASIA

TECHNICAL DETAILS

The Estate

Shibata Shuzo was established in 1830 in Okazaki City, Aichi Prefecture, and is currently led by the Shibata family's 8th generation President.

Wine Making

The yuzu fruit used here is from Shibata's local farm and is all organic. Shibata Black Yuzu has a junmai sake base, using Ginpu rice from Hokkaido, which is clear and has a nice aroma.

Serving Suggestions

Best served chilled.

TASTING NOTES

The yuzu fruit used is from Shibata's local farm and is all organic. Shibata Black Yuzu is made with a junmai sake base, using Ginpu rice from Hokkaido, which is clear and has a nice aroma. The yuzu is squeezed with the skin left on, thereby allowing for the juice to not be too sweet, with an added touch of tartness.

Ginpu Rice blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here 720mL](#)

[View Tech Sheet Here 200mL](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 720mL (12 pc) & 200mL (35 pc)
- ABV%: 8

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

