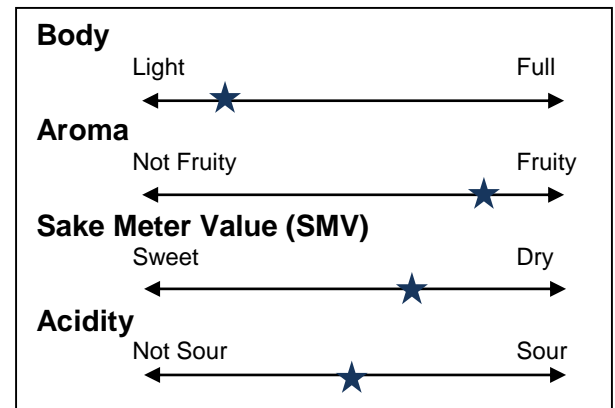


HANANOMAI Junmai Daiginjo

TASTING NOTES

Aromas of almond brittle and cream puffs with a satiny, fruity-yet-dry medium body and a coconut custard, peppery radish, caramel apple and delicate spice finish. Elegant and deliciously flavorful.
2012 BTI World Wine Championships Gold Medal 93pt (Exceptional)

Classification: **Junmai Daiinjo**
Polishing Rate: **50%**
Rice Grain: **Yamada Nishiki (from Shizuoka)**
SMV: **+3.0**
Acidity: **1.3**
Location: **Shizuoka**
Producer: **Hananomai Brewing Co., Ltd.**
Size: **720ml, 1.8L**



Refreshing Draft sake Aroma. Crisp with Strong backbone. Fruity& light. Sweet mouth feel.

An elegant aroma of fruits. Smooth, dry entry finishing with a crisp, slight sweetness. A true masterpiece from Hananomai.

A Junmai Daiginjo with that is a Nama Chozo (Draft like sake with single pasteurization)

Light and refreshing for an aperitif, sweet stable structure for food pairing.



<Recommended Way of Serving>

Recommended Temp

CHILLED

You can enjoy drinking sake with wine glasses to expand not only the taste, but the aroma as well. Due to the fruity aroma that comes from ginjo and daiginjo style sake, Wine glasses enhance more sweetness and UMAMI. Please try it out and you will be amazed and satisfied.

Recommended dishes

Due to its refreshing characteristics and slight sweetness, it pairs perfectly with fresh shell fish.

(ex.) Light Crab Cakes, Prosciutto, lobster risotto, sashimi, butter sauté white asparagus

