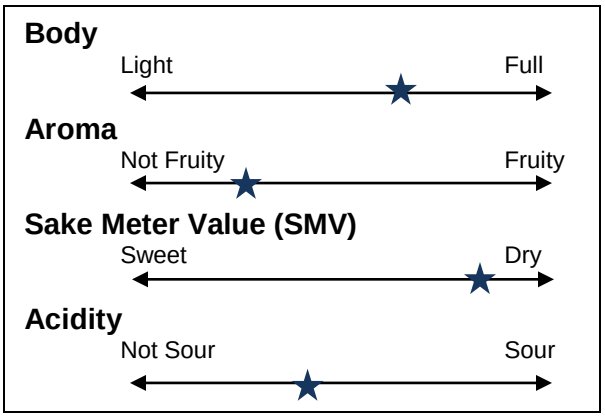
KATANA Extra Dry Junmai Ginjo

TASTING NOTES
Clear with a nickel cast. Aromas and flavors of creamed cereal, yam, coconut milk, and spiced papaya with a silky, dry-yet-fruity medium body and a tangy, tropical citrus, radish, and turnip accented finish. Nice range of flavors to complement Japanese cuisine.
2012 BTI World Wine Championships Gold Medal 93pt (Exceptional)

Classification:	**Junmai Ginjo**
Polishing Rate:	**60%**
Rice Grain:	**Shizuoka Rice**
SMV:	**+7.0**
Acidity:	**1.3**
Location:	**Shizuoka**
Producer:	**Hananomai Brewing Co., Ltd.**
Size:	**180ml, 720ml, 1.8L**



Very Dry. Full Bodied. Thick Flavor & Depth. Smokey Finish.

This sake has very bold & dry characteristics… just like a "KATANA" (samurai sword).

A full-bodied drink with SMV+7, this super-dry sake has a strong presence and thick flavor with almost no perceptible smell or sweetness.

Most Dry Sake tends to have very *flat flavor*. However, Katana has the excellent depth, body, and complex flavor that can be enjoyed in addition to its dryness.

<Recommended Way of Serving>

Recommended Temp
CHILLED ROOM TEMP

Recommended Dishes
Its excellent flavor, dryness and acidity pair well with **bold, sweet, or oily foods**.
(ex.) Tempura, Sushi, rich-flavor meats and fish such as steak, fried pork, yakitori chicken, eel, and yellowtail.