

HATSUMAGO “SHOZUI” Junmai Daiginjo “

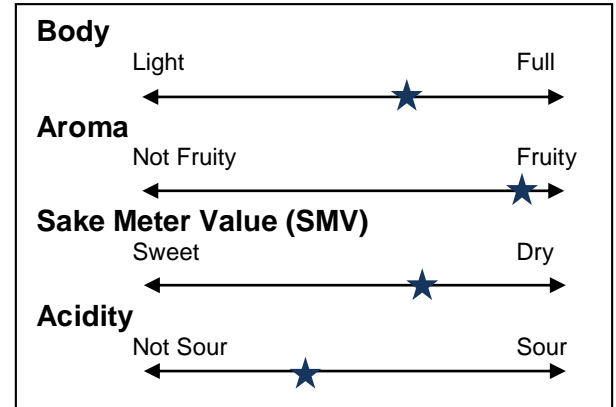
TASTING NOTES

Clear with a faint silvery straw cast. Pure ripe pineapple, anise, and apple custard tart aromas with a fruity medium-to-full body and creamy vanilla pudding, green apple, praline, and pepper accented finish.

A delicious and explosively flavorful “Classic” sake.

2015 BTI World Wine Championships Gold Medal 92pt (**Exceptional**)

Classification: **Junmai Daiginjo (Kimoto)**
Polishing Rate: **50%**
Rice Grain: **Yamada Nishiki**
SMV: **+4.0**
Acidity: **1.3**
Location: **Yamagata**
Producer: **Tohoku Meijo Co., Ltd.**
Size: **720ml**



Hatsumago translates directly to “First grandchild”.

Full bodied and Fruit forward Daiginjo. Smooth mouth feel. Fruity fragrance but round finish.

Hatsumago has won most gold medals in Japan’s National Sake Competitions within the last 20 years.

Delicate and refined balance comes from a discreet blend of Kimoto and Junmai Daiginjo.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

This is a unique Junmai Daiginjo. Enjoyed best at a red wine cellar temp.

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 greatly enhance the sweetness and UMAMI. Try it out! You will be amazed and satisfied.

Recommended Dishes

A superb, flavorful and balanced sake to pair with a variety of dishes ranging from the finest seafood to bold flavored poultry.

(ex.) Fried Seafood (Oysters/Shrimp/ Smelt), Yakitori, Marinated Octopus. Can also be served with cream cheese-based dips and fruits as a desert.

