

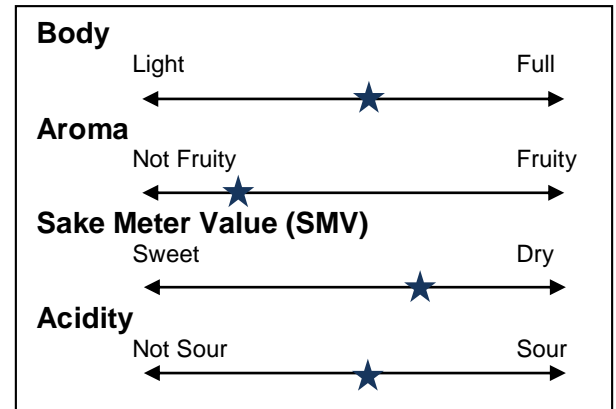
# SHICHIKEN Junmai Ginjo

## TASTING NOTES

Clear with a very faint nickel straw cast. Aromas of yeasty brioche, coconut milk, honeyed fennel, and melon with a soft, dry-yet-fruity medium body and a tangy citrus, apple custard, radish, toffee, and grassy earth accented finish. Nice vibrancy and balance.

2016 BTI World Wine Championships Silver Medal 89pt (**Highly Recommended**)

Classification: **Junmai Ginjo**  
Polishing Rate: **57%**  
Rice Grain: **Yume-Sansui**  
SMV: **+1.0**  
Acidity: **1.7**  
Location: **Yamanashi**  
Producer: **Yamanashi Meijo Co., Ltd.**  
Size: **300ml, 720ml, 1.8L**



**Balance between sweetness & acidity. Smooth aftertaste.**

Initially light and bitter, it has a smooth aftertaste that will leave you wanting more. Shichiken is enjoyed by sake lovers everywhere.

Traditional Junmai Ginjo. (Flavor focused)

Sake that true, experienced connoisseurs & sake lovers can appreciate.

<Recommended Way of Serving>

**Recommended Temp**

CHILLED ROOM TEMP. WARM

**Recommended Dishes**

Goes well with all types of meals, from appetizers to main entrees. It is an ideal accompaniment to Salty or Savory flavored foods (ex.) Eel, Tempura, gilled TSUKUNE, Chawanmushi, Dim-Sum

