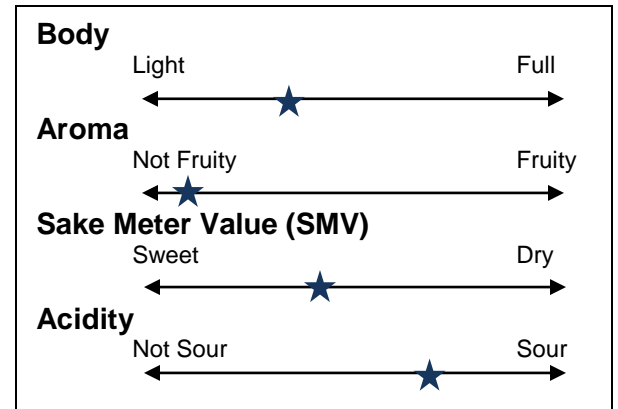


YAEGAKI “KURO BIN” Junmai

TASTING NOTES

Clear appearance. Grainy, yeasty rice/bread aromas and vanilla custard with a soft, spry, dryish light body and a powdered sugar, jicama, and apple core accented finish. Pleasant.
2012 BTI World Wine Championships Silver Medal 87pt (Highly recommended)

Classification: **Junmai**
Polishing Rate: **65%**
Rice Grain: **Gohyaku Mangoku**
SMV: **+2.0**
Acidity: **1.5**
Location: **Hyogo**
Producer: **YAEGAKI Sake & Spirits Inc**
Size: **300ml, 720ml, 1.8L**



Refined taste with **perfect balance between sweetness & acidity**

Lower alcohol content enhances smoothness, making it a great **table sake**.

All things considered, including aroma and impact, the main attraction of this Kurobin is its refined taste. The aroma is not overpowering due to the subdued alcohol content, thereby enhancing the flavor of Asian cuisines.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

Heat the sake based on your personal preference. Warming this sake will round the edges.

Recommended dishes

Goes well with all types of meals, from appetizers to main entrees. It is an ideal accompaniment to slightly rich foods.

(ex.) karaage (fried chicken), Tempura, Seared fatty fish, Croquet