

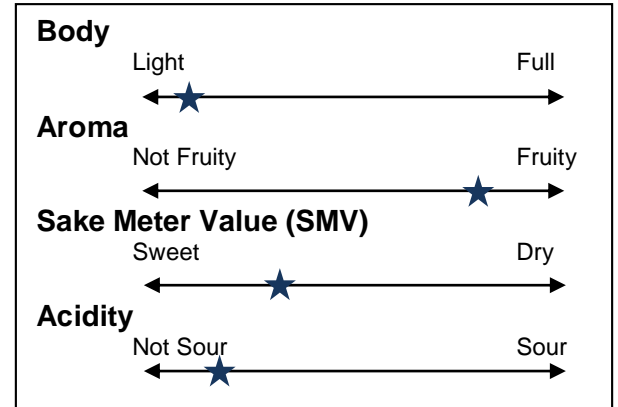
YAEGAKI “MU” Junmai Daiginjo

TASTING NOTES

Bold fresh meringue, coconut cream, pineapple-papaya sorbet, and nougat aromas with a satiny, fruity medium-full body and a long, rich and lively medley of tropical fruits, nuts, spices, and earth. Sensational vibrancy, purity and flavor fullness that is sure to please.

2016 BTI World Wine Championships Gold Medal 93pt (**Exceptional**)

Classification: **Junmai Daiginjo**
Polishing Rate: **50%**
Rice Grain: **Yamada Nishiki**
SMV: **+1.0**
Acidity: **1.5**
Location: **Hyogo**
Producer: **YAEGAKI Sake & Spirits Inc**
Size: **300ml, 720ml**



Fragrant, flowery, hint of anise. The aroma from this sake is not cloying, but leaves a smooth, light, and refreshing taste.

One of the most recognized and best-selling Junmai Daiginjo sake in the US.

The light blue bottle and the simple label are easily noticeable.

The label was created by a famous jeweler in Japan, whose work also includes a number of jewel designs made for the late Princess Diana.

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

Recommended Dishes

Despite its smooth & delicate characteristics, this sake also has crisp and refreshing aftertaste which serves as a great palate cleanser. Great for aperitif and lighter dishes. **EX.): Ponzu or acidic sauce, acidic-flavored dishes (Sunomono Vinegar Salad, Snapper Carpaccio) /Chicken Tenders, White meat /Seafood: White fish & Shellfish**