

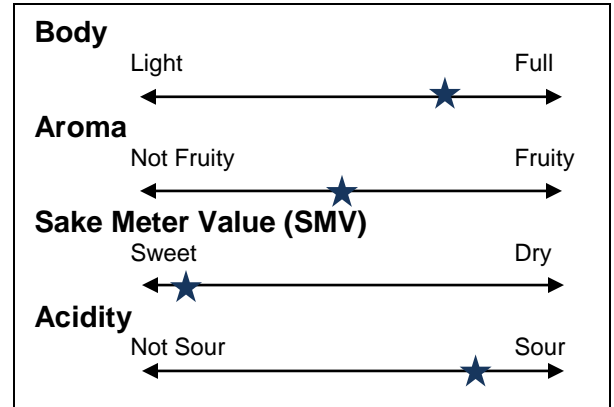
YAEGAKI Nigori

TASTING NOTES

Opaque, creamy white-ivory color. Aromas of freshly sliced red radish, white peppercorn, and ripe pineapple husk with a lightly chunky, fruity medium body and a mango, chalk, and pineapple sauce finish.

2012 BTI World Wine Championships 81pt (Recommended)

Classification: **Nigori (Unfiltered)**
Polishing Rate: **65%**
Rice Grain: **Yamada Nishiki**
SMV: **-12**
Acidity:
Location: **Hyogo**
Producer: **YAEGAKI Sake & Spirits Inc**
Size: **300ml, 720ml**



Nigori Created with **Yamada-Nishiki** (best sake rice)
Perfect balance between sweetness & acidity
All Natural with no additives.

Big quality differences in Domestic AND Imported products
The word "NIGORI" means "Cloudy"

This is rich & dense, creamy-type Nigori that is mildly sweet.

The rice grain used in this product is called "Yamada Nishiki", considered the best sake brewing rice in Japan.

The rice sediments you find in this bottle are that of Yamada Nishiki.
Many nigori have added sugar or rice particles to get the sweetness, but this product's sweetness is all natural.

<Recommended Way of Serving>

Recommended Temp

CHILLED

Recommended dishes

The sweetness and mild flavor of the rice particles, and the citrus notes will match with spicy, fatty, and bold flavored foods. Also good with desserts.

(ex.) Miso braised Butterfish, Spicy tuna roll, Mango Salsa, Pad Thai, coconut crusted shrimp, Chinese Pork Spareribs, Curry chicken