

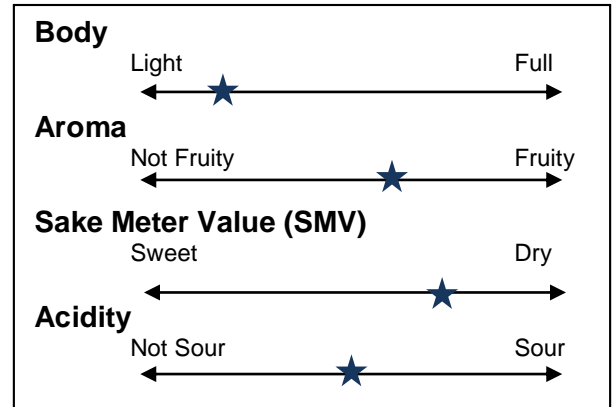
HANANOMAI Junmai Ginjo

TASTING NOTES

Clear with a very faint silvery-straw cast. Aromas of honeyed melon, dried pineapple, oatmeal, and creamy nougat with a supple dry-yet-fruity medium body and a tangy, kiwi, sweet potato, and mineral accented finish. Solid and lively.

2015 BTI World Wine Championships Gold Medal 93pt (**Exceptional**)

Classification: **Junmai Ginjo**
Polishing Rate: **60%**
Rice Grain: **Shizuoka Rice**
SMV: **+5.0**
Acidity: **1.3**
Location: **Shizuoka**
Producer: **Hananomai Brewing Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



Refreshing Draft sake Aroma. Crisp. Dry, yet fruity & light. Sweet mouth feel. Interesting layers of vanilla and popcorn-like flavor

You will enjoy the fresh "draft" flavor of this sake, because it has only been pasteurized once.

Very refreshing draft-like sake with longer shelf life compared to your typical Nama Sake (aged 1.5-2years).

Light enough for beginners, yet complex enough for experienced sake connoisseurs.



<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP

Recommended Dishes

Due to its refreshing characteristics and slight sweetness, it pairs perfectly with fresh shell fish (lobster, snow crab), yellowtail, grilled or fried meats, and butter sautéed vegetables.

