

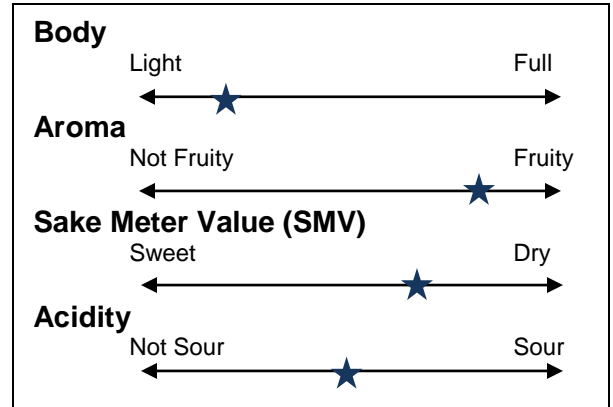
OKUNOMASTU Ginjo

TASTING NOTES

Aromas and flavors of cream, nougat, lychee, and ripe pineapple husk with a supple dry-yet-fruity light-to-medium body and a honeydew, spiced pear and radish accented finish. A rock solid sake that will cover a lot of bases.

2013 BTI World Wine Championships Silver Medal 89pt (Highly recommended)

Classification: **Ginjo**
Polishing Rate: **60%**
Rice Grain: **Tohoku Rice**
SMV: **+4.0**
Acidity: **1.3**
Location: **Fukushima**
Producer: **Okunomatsu Sake Brewing Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



Soft and Smooth Entry. Floral (Lychee /Kiwi). Complex. A wonderfully balanced, classical styled Ginjo. Wide range of flavor, depth &, clean finish.

Okunomatsu”= Deep Pine Forest

This sake has all of the finest qualities of GINJO, from the **complexity, depth, and wide range** of interesting and diverse flavors to the balance of its **acidity and sweetness.**

Top of the line sake for those looking for a refined classical “Ginjo” sake.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOMTEMP

Recommended dishes

Matches perfectly with dishes that highlight its fresh ingredients.

It has a subtle and unique flavor that also compliments such foods as:

(ex.) Miso-based dip, lean meats, chicken tenderloin, white fish, and shellfish.