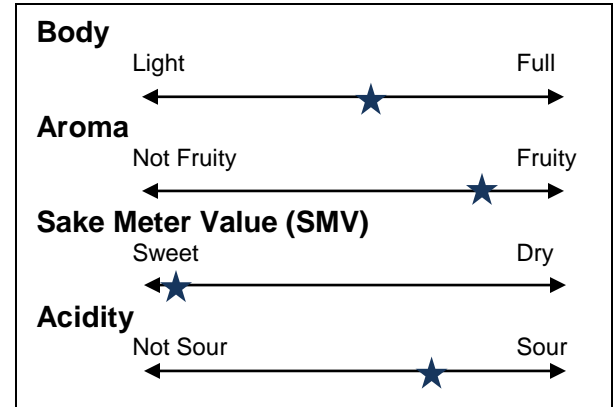


# OKUNOMASTU Junmai Daiginjo Sparkling

## TASTING NOTES

Clear with a nickel cast and a fine mousse. Aromas of white chocolate, on nut ume plum, and apple jelly with a fruity, frothy light body and a breezy, spiced apple and radish finish.  
2013 BTI World Wine Championships Silver Medal 87pt (Highly recommended)

Classification: **Junmai Daiginjo Sparkling**  
Polishing Rate: **50%**  
Rice Grain: **Tohoku Rice**  
SMV: **-25**  
Acidity: **1.3**  
Location: **Fukushima**  
Producer: **Okunomatsu Sake Brewing Co., Ltd.**  
Size: **290ml**



**Delicate Flavor w/ fine lines of fruity lightness. Full of citric and apple acid.**

**Premium Sparkling Sake made from Junmai Daiginjo!!**

**Refreshing Fine bubbles with hint of sweetness.**

**Elegant Junmai Daiginjo sparkling with gentle carbonation due to secondary fermentation in the bottle.**

**Light nose of melon, honey and cotton candy with a round rice flavor**

**Limited in production. Originally designed for sake competition**

<Recommended Way of Serving>

Recommended Temp

**CHILLED**

Recommended dishes

Matches perfectly with dishes that highlight its fresh ingredients.  
Also recommended as an aperitif for palate cleanser.

**(ex.) Fresh oyster in shells, lobster roll, whitefish baked in salt.**