

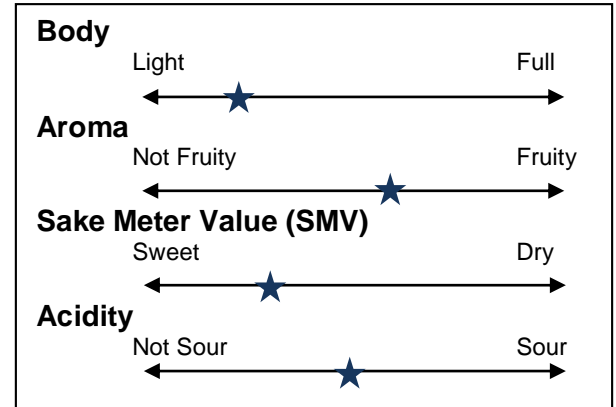
# OKUNOMASTU Tokubetsu Junmai

## TASTING NOTES

Clear. Mild aromas suggest anise, nuts, papaya and cream with a silky, dry-yet-fruity medium body and a vanilla bark, cayenne on jicama, and grassy earth finish. Solid.

2016 BTI World Wine Championships Gold Medal 95pt (**Highly Recommended**)

Classification: **Tokubetsu Junmai**  
Polishing Rate: **60%**  
Rice Grain: **Tohoku Rice**  
SMV: **0**  
Acidity: **1.4**  
Location: **Fukushima**  
Producer: **Okunomatsu Sake Brewing Co., Ltd.**  
Size: **300ml, 720ml, 1.8L**



Light and mellow aroma. Soft, smooth, & gentle sweetness. Medium to light body.

**"Okunomatsu" = Deep Pine Forest**

**'Tokubetsu'** = the rice is milled to an advanced quality (*between Junmai class & Ginjo class*)

The light and mellow aroma of this sake is very attractive to all consumers-especially women.

Great beverage for customers that are unfamiliar with sake as well as connoisseurs.

This sake is a **"NAMA CHOZO,"** meaning it was pasteurized only once. This lets the sake retain its unpasteurized or "DRAFT" characteristics.

<Recommended Way of Serving>

**Recommended Temp**

CHILLED ROOM TEMP. WARM

**Recommended Dishes**

This sake can support and harmonize with a wide variety of foods, and also work as a palate cleanser.

(ex.) Butter Sauteed Foie Gras, Soft Shell crab Tempura, Shrimp Tempura, Roast Duck, Salmon Ceviche