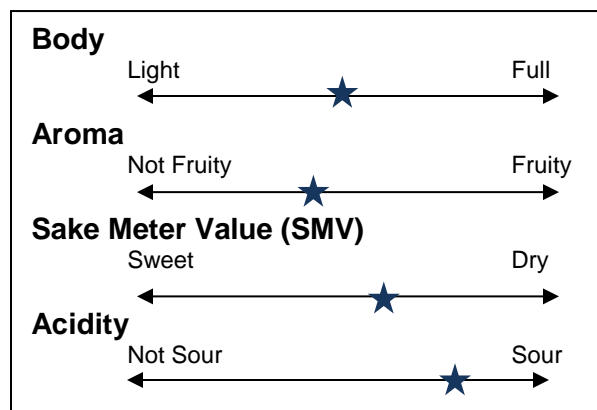


KUROSAWA GINREI Junmai Daiginjo

TASTING NOTES

Pale silver straw color. Mild floral aroma with elements of bamboo and melon rind. Mild-dry medium body with a soft, savory flavor and an apple and apricot accented finish.

Classification: **Junmai Daiginjo**
Polishing Rate: **50%**
Rice Grain: **Gohyakumangoku, Chiyonishiki**
SMV: **+2.0**
Acidity: **1.8**
Location: **Fukushima, Japan**
Producer: **Ninki Inc.**
Size: **720ml, 300mL**



The name GINREI, which means “Silver Peak,” invokes an image of pure-white snowcapped mountains. It is also a reference to the ideal brewing conditions for sake: natural clean air; high-quality water; and cool temperatures.

Nama Chozo: One-Time Pasteurized Style Sake. While most sake is pasteurized twice before bottling, GINREI was only pasteurized once to maintain a deeper, fresher taste.

Traditional Junmai Daiginjo that provides exquisite balance between acidity and refreshing sweetness. Very food friendly

Serve in a decanter to experience a wider variety of flavor.

Best consumed from a wine glass.

<Recommended Way of Serving>

Recommended Temp

CHILLED

Recommended Dishes

This sake’s unique acidity makes it an ideal aperitif. It also makes an excellent accompaniment to light-flavored dishes such as vegetables and sea foods.

(ex.) **Scallop, Asparagus.**

