

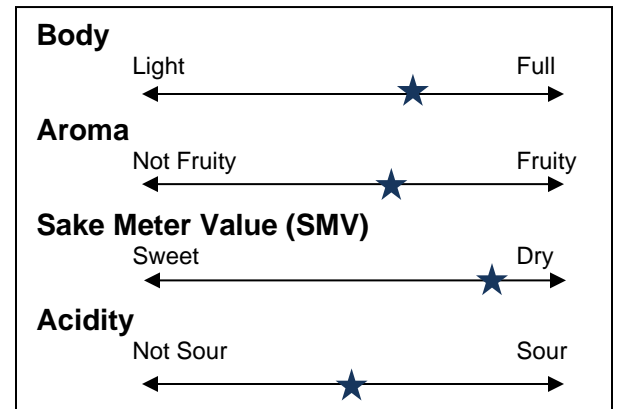
KATANA Extra Dry Junmai Ginjo

TASTING NOTES

Clear white gold color. Umami aromas and flavors of ghee, tamari, pearled barley, and honey-orange candies with a satiny, lively, dry-yet-fruity medium-to-full body and a polished, complex, very long underripe melon, peppercorns, lychee, broth, and black tea finish. A concentrated, umami-forward Junmai Ginjo that will enhance a variety of meals.

2019 BTI World Sake Challenge Gold Medal — 90pt (**Exceptional**)

Classification: **Junmai Ginjo**
Polishing Rate: **60%**
Rice Grain: **Shizuoka Rice**
SMV: **+7.0**
Acidity: **1.3**
Location: **Shizuoka**
Producer: **Hananomai Brewing Co., Ltd.**
Size: **1.8L, 720mL, 180mL**



This sake has very bold & dry characteristics... Just like a “KATANA”, or Japanese sword.

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

Most dry sake tends to have very “flat” flavor. Katana is unique in that it has excellent depth, body, and complex flavor that complement its dryness.

A full-bodied “super-dry” sake with a strong presence.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP

Recommended dishes

Its excellent flavor, dryness and acidity pair well with **bold, sweet, or oily food.** (ex.) Tempura, Sushi, rich-flavor meats and fish such as steak, fried pork, yakitori, eel, and yellowtail.

