

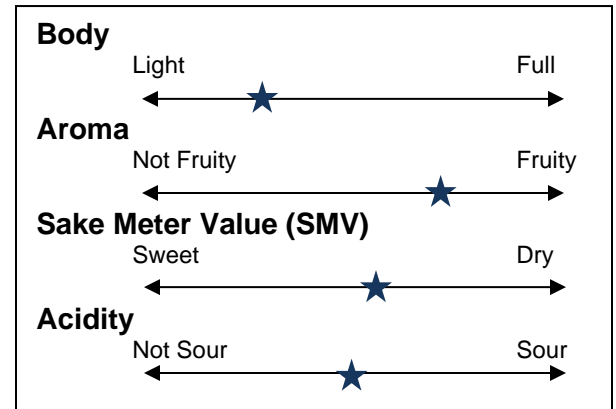
SHICHIKEN Junmai Ginjo

TASTING NOTES

Bright silvery emerald straw color. Aromas and flavors of star anise, spearmint, and tarragon with a satiny, vibrant dry-yet fruity light body and a seamless, complex, medium-long strawberry dust, aloe and salt finish. An elegant Junmai Ginjo with an exceptionally delicate “divine” mouthfeel.

2019 BTI World Sake Challenge Gold Medal — 92pt (**Exceptional**)

Classification: **Junmai Ginjo**
Polishing Rate: **57%**
Rice Grain: **Miyama Nishiki**
SMV: **+1.0**
Acidity: **1.2**
Location: **Yamanashi**
Producer: **Yamanashi Meijo Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



Balance between sweetness & acidity. Smooth aftertaste.

Initially light and bitter, it has a smooth aftertaste that will leave you wanting more. Shichiken is enjoyed by sake lovers everywhere.

Traditional Junmai Ginjo. (Flavor focused)

Sake that true, experienced connoisseurs & sake lovers can appreciate.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

Recommended Dishes

Goes well with all types of meals, from appetizers to main entrees. It is an ideal accompaniment to Salty or Savory flavored foods
(ex.) Eel , Tempura, gilled TSUKUNE, Chawanmushi, Dim-Sum

