

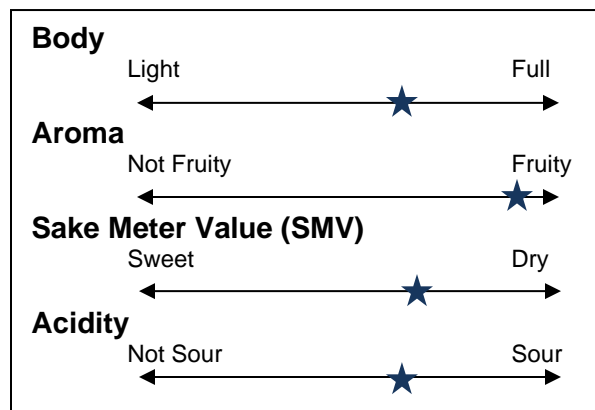
HATSUMAGO “SHOZUI” Junmai Daiginjo

TASTING NOTES

Emerald straw color. Aromas of Asian pear, butter poached starfruit, aged cheeses, and spiced toffee with a velvety, crisp, dry-yet-fruity light body and a layered, medium-length bechamel sauce, mint crème, and shitake mushroom finish. A creamy, concentrated Junmai Daiginjo that offers elegance, strength, and longevity.

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

Classification: **Junmai Daiginjo (Kimoto)**
Polishing Rate: **40%**
Rice Grain: **Yamada Nishiki**
SMV: **+3.0**
Acidity: **1.3**
Location: **Yamagata**
Producer: **Tohoku Meijo Co., Ltd.**
Size: **720mL**



Made by a sake brewery, “Tohoku Meijo” which won the International Wine Challenge Sake Brewery of The Year 2018.

Hatsumago means “Little Treasure,” in reference to a newborn child.

In Japan, a new child in the family is always a special event which both parents & grandparents celebrate by drinking high-quality sake.

Full bodied and “Fruit Forward” Daiginjo. Smooth mouth feel. Fruity fragrance with a round finish.

Hatsumago has won most gold medals in Japan’s National Sake Competitions within the last 20 years.

Delicate and refined balance comes from a discreet blend of Daiginjo-level polishing with old-fashioned KIMOTO style brewing.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

This is a unique Junmai Daiginjo. Enjoyed best at a red wine cellar temp.

You can enjoy drinking sake with wine glasses to expand not only the taste, but the aroma as well. Due to the fruity aroma that comes from ginjo and daiginjo style sake, wine glasses greatly enhance the sweetness and UMAMI. Try it out! You will be amazed and satisfied.

Recommended Dishes

A superb, flavorful and balanced sake to pair with a variety of dishes ranging from the finest seafood to bold flavored poultry.

(ex.) Fried Seafood (Oysters/Shrimp/ Smelt), Yakitori, Marinated Octopus. Can also be served with cream cheese-based dips and fruits as a desert.