

KATANA Junmai Daiginjo

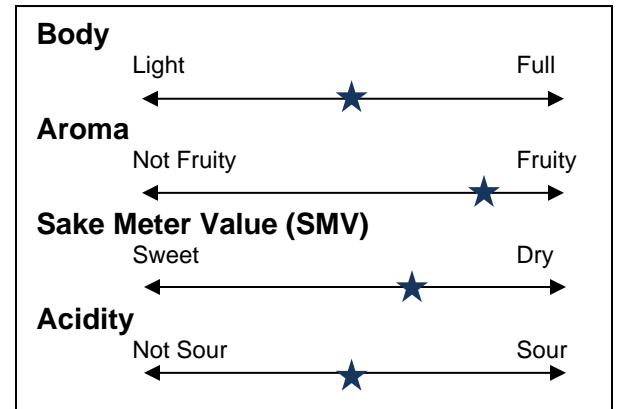
TASTING NOTES

Silvery straw color. Creamy aromas of tapioca, warm milk, nougat and apple pie crust with a satiny bright dry-yet fruity medium body and a tingling, refreshing medium-length parsnip and melon rind finish.

A subtle and savory sake.

2019 BTI World Sake Challenge Gold Medal—93 points (Exceptional)

Classification: **Junmai Daiinjo**
Polishing Rate: **50%**
Rice Grain: **Yamada Nishiki (from Shizuoka)**
SMV: **+4.0**
Acidity: **1.3**
Location: **Shizuoka**
Producer: **Hananomai Brewing Co., Ltd.**
Size: **720ml,**



Elegant aroma of fruits. Smooth dry entry finishing with a crisp, slight sweetness. A true masterpiece from Hananomai.

A Junmai Daiginjo that is also *Nama Chozo*—pasteurized only once before bottling to maintain a deeper, fresher taste.

Light and refreshing enough to be used as an aperitif, yet with plenty of structured flavor for food pairing.



<Recommended Way of Serving>

Recommended Temp

CHILLED

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 their sweetness and UMAMI. Try it out! You will be amazed and satisfied.

Recommended dishes

Due to its refreshing characteristics and slight sweetness, it pairs perfectly with fresh shell fish.

(ex.) Light Crab Cakes, Prosciutto, lobster risotto, sashimi, butter sauté white asparagus.

