

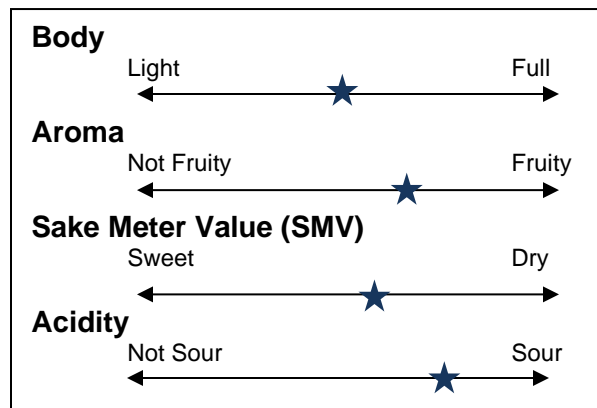
# KUROSAWA GINREI Junmai Daiginjo

## TASTING NOTES

Pale silver straw color. Aromas and flavors of pineapple upside down cake, ambrosia, kiwi, jicama, and rice candy wrapper with a satiny, bright, dry-yet-fruity medium body and a tingling, engaging, long Asian pear, pineapple custard, white chocolate toffee with dried cherries, and iced chai finish. A nuanced blend of fruit and savory flavors make this a versatile sake for all occasions.

**BTI 2019 World Sake Challenge Silver Medal – 89 Points (Highly Recommended)**

Classification: **Junmai Daiginjo**  
Polishing Rate: **50%**  
Rice Grain: **Gohyakumangoku, Chiyonishiki**  
SMV: **+2.0**  
Acidity: **1.8**  
Location: **Fukushima, Japan**  
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 from 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.**

