

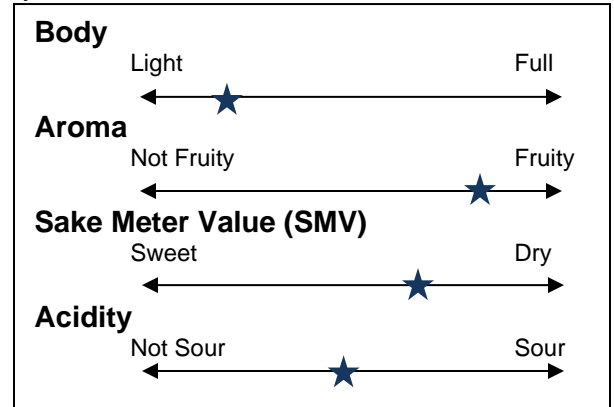
OKUNOMASTU Ginjo

TASTING NOTES

Light straw color. Aromas and flavors of spiced dried pineapple kiwi and papaya, delicate cashew butter, hind of kidd leather, orchid and mint with a satiny, bright, dry-yet-fruity light-to-medium body and a sleek, appealing medium-long ripe starfruit, melon, nectarine, banana in coconut water, and sweet lettuce finish. An ethereal and tasty ginjo that drinks like a daiginjo and will appeal to Italian *pino grigio* drinkers.

2019 BTI World Sake Challenge Gold Medal — 94pt (**Exceptional**)

Classification: **Ginjo**
Polishing Rate: **60%**
Rice Grain: **Tohoku Rice**
SMV: **+4.0**
Acidity: **1.3**
Location: **Fukushima**
Producer: **Okunomatsu Sake Brewing Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



This Sake won the International Wine Challenge Champion Sake 2018. Champion Sake.

Soft and smooth entry. Floral notes of lychee & kiwi. Complex. A wonderfully balanced, classical styled Ginjo. Wide range of flavor and depth with a clean finish.

Okunomatsu= Deep Pine Forest

This sake has all of the finest qualities of GINJO, from the complexity, depth, and wide range of interesting and diverse flavors to the balance of its acidity and sweetness.

Top of the line beverage for those looking for a refined classical "Ginjo" sake.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP

Recommended Dishes

Matches perfectly with dishes that highlight its fresh ingredients. It has a subtle and unique flavor that also compliments such foods as: **Miso-based dip, lean meats, chicken tenderloin, white fish, and shellfish.**