

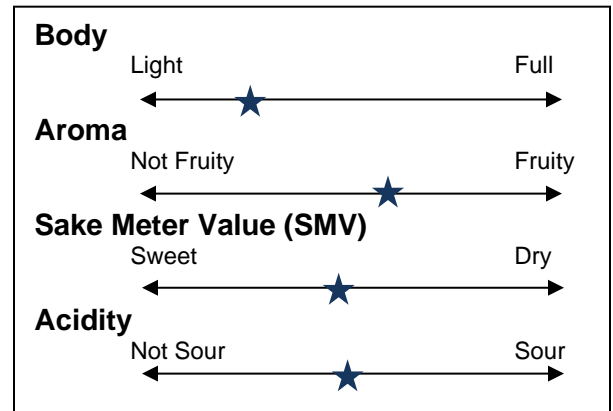
# OKUNOMASTU Tokubetsu Junmai

## TASTING NOTES

Clear silvery straw color. Sweet aromas and flavors of honeydew melon, strawberry cream cheese, Asian pear, coconut cake, seasoned seaweed snack, and lemon-lime cordial with a silky, soft, dry-yet-fruity light-to-medium body and a smooth, buoyant bazooka gum and brandied bananas finish. A slightly savory Tokubetsu sake with excellent balance for special dinner pairing.

2019 BTI World Sake Challenge Gold Medal — 90 Points (**Exceptional**)

Classification: **Tokubetsu Junmai**  
Polishing Rate: **60%**  
Rice Grain: **Tohoku Rice**  
SMV: **0**  
Acidity: **1.4**  
Location: **Fukushima**  
Producer: **Okunomatsu Sake Brewing Co., Ltd.**  
Size: **1.8L, 720mL, 300mL**



## Okunomatsu = “Deep Pine Forest”

**Tokubetsu Junmai:** “Special” Junmai. Classification of sake between regular Junmai & Junmai Ginjo grades. Rice polished to Ginjo level, but not recognized as Ginjo.

**Nama Chozo:** *One-Time Pasteurized Style Sake.* While most sake is pasteurized twice before bottling, Okunomatsu Tokubetsu Junmai was only pasteurized once to maintain a deeper, fresher taste.

The soft aroma and fruity flavor of this sake is very attractive to all consumers-especially women.

Great beverage for first-time sake drinkers as well as connoisseurs.

<Recommended Way of Serving>

### Recommended Temp

CHILLED ROOMTEMP. WARM

### Recommended Dishes

This sake can support and harmonize with a wide variety of foods, and also works as a palate cleanser.

(ex.) Butter Sautéed Foie Gras, Soft Shell Crab Tempura, Shrimp Tempura, Roast Duck, Vegetable Quiche, Ceviche.