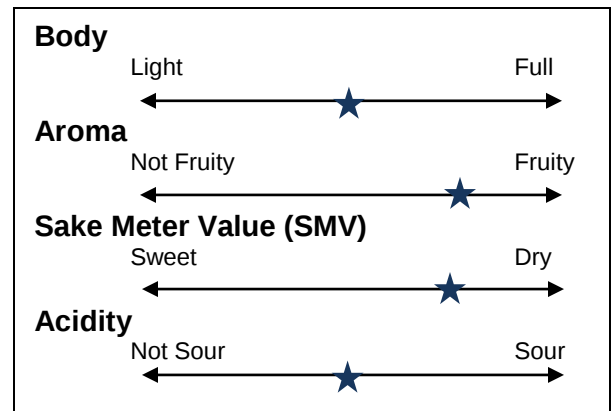


OKUNOMASTU “G2” Ginjo

TASTING NOTES

Aromas and flavors of whipped cream, white chocolate, and melon with a soft, dryish light body and a toasted nut, water chestnut, balsa, and delicate sweet spice finish. Very elegant and balanced.
2013 BTI World Wine Championships Gold Medal 90pt (Exceptional)

Classification: **Ginjo**
Polishing Rate: **60%**
Rice Grain: **Tohoku Rice**
SMV: **+5.0**
Acidity: **1.3**
Location: **Fukushima**
Producer: **Okunomatsu Sake Brewing Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



“G2”= Ginjo x 2

Okunomatsu G2 is a New Age Ginjo.

The brewery **distilled its own Junmai Ginjo sake**, and then added it to the same Junmai Ginjo sake to make a “Ginjo” sake that is over the top.

“G2” means **“Ginjo sake times 2”** or **“Double Ginjo”**

Ginjo aroma is much stronger and sweeter compared to others in the same category.

Innovative “Designer Sake”, for customers who tends to lean towards “Junmai” sake.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

Recommended dishes

Compliments simple baked or grilled Fresh Ingredients. G2 has just enough body, acidity, and sweet rice flavor to support rich meat or fried food.

(ex.) Grilled Filet Mignon Steak, Beijing Duck, Rock Shrimp Tempura, Black Cod Saikyo Yaki

