

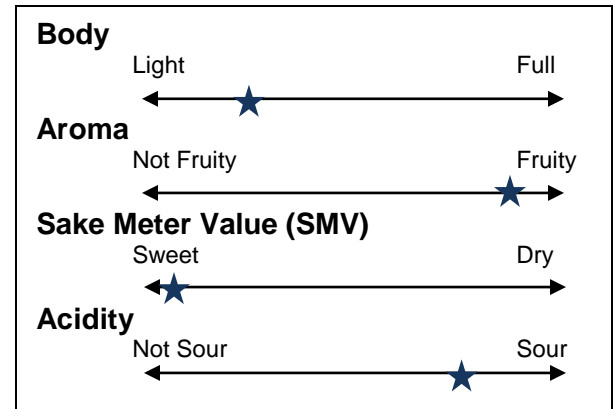
OKUNOMASTU Premium Sparkling

TASTING NOTES

Clear with a platinum blue cast. Attractive aromas of nectarine jam, white grape, coconut water, and nougat. Quite vinous with an effervescent, fruity-yet-dry medium body and a tangy ripe apple, honeyed pear and spice finish. Very pure and flavorful.

BTI World Wine Championships Gold Medal 92pt (Exceptional)

Classification: **Sparkling Sake**
Polishing Rate: **50%**
Rice Grain: **Yamada Nishiki**
SMV: **-50**
Acidity: **2.5**
Location: **Fukushima**
Producer: **Okunomatsu Sake Brewing Co., Ltd.**
Size: **720ml**



A light, dancing nose of melon and honey, young and nubile, melds into a flavor with a slight, grape-like sweetness.

This soon melts, surrounded by a dancing, champagne like liveliness from the gentle carbonation.

<Recommended Way of Serving>

Recommended Temp

CHILLED

Recommended dishes

Prosciutto, Kobe Beef Steak, Lobster Salad, Grilled Cod with Miso Paste, Blue Fin Tuna Sashimi, Live Sweet Shrimp, Snow Club.

