

MAKIRI

*Junmai Daiginjo
Extra Dry*

魔斬

Super Dry Kimoto Junmai Daiginjo is extremely rare, which makes MAKIRI Junmai Daiginjo stand out as unique. The brewery is one of a very few which make 100% of their sake in the traditional kimoto style. Only the most skilled brewers with extensive knowledge of kimoto craftsmanship can create a sake with this unique taste.

<Flavor Profile>

Super Premium Dry (SMV: +12) with light Ginjo aroma and a crisp clean character. Food Friendly. Balanced acidity and a sharp clean aftertaste. Helps to clean the pallet and provides constant enjoyment.

Rice Grain: **Miyama Nishiki**
Polishing Rate: **50%**
Acidity: **1.4**
SMV: **+12**
Alcohol %: **16-17%**
Region: **Yamagata, Japan**
Producer: **Tohoku Meijo Co., Ltd.**
Size: **720ml**

