

KUROSAWA

GINREI

Kurosawa Ginrei is a traditional Junmai Daiginjo. Its name, which means “Silver Peak,” invokes an image of pure-white snowcapped mountains. It is also a reference to the ideal brewing conditions for sake: natural clean air; high-quality water; and cool temperatures.

<Flavor Profile>

Pasteurized only once before bottling. Ginrei is a food friendly Junmai Daiginjo that provides exquisite balance between acidity and refreshing sweetness.

Classification: Junmai Daiginjo
Rice Polishing Rate: 50%
Rice Grain: Gohyakumangoku, Chiyonishiki
SMV: +2.0
Acidity: 1.8
Alcohol: 16%
Location: Fukushima, Japan
Size: 720ml, 300ml

