

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

