

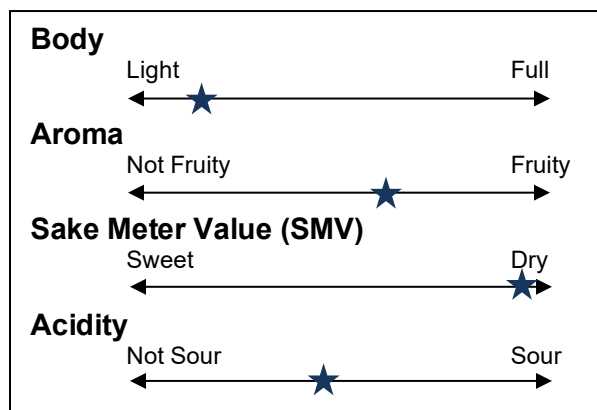
# MAKIRI Junmai Ginjo

## TASTING NOTES

Silver color. Aromas of salty rice crackers, tangerine peel, coconut water, belgian yeast, and white plum preserve with a slightly chewy, bright, dry light body and a brisk herbs de Provence finish. A solid approachable sake for anytime sipping.

2018 BTI World Wine Championships Bronze Medal (**Recommended**)

Classification: **Junmai Ginjo**  
Polishing Rate: **55%**  
Rice Grain: **Miyama Nishiki**  
SMV: **+8**  
Acidity: **1.5**  
Location: **Yamagata, Japan**  
Producer: **Tohoku Meijo Co., Ltd.**  
Size: **300m, 720ml**



**Kimoto-style Sake:** KIMOTO-KEI SHUBO is an old-fashioned brewing method for sake. Brewers wait patiently as *Lactobacillus* (lactic acid bacteria) naturally develops and grows within the mash to fight off unwanted bacteria. This is in contrast to the more modern method of SOKUJO MOTO-where brewers add pre-developed *Lactobacillus* to their mash to speed up the process. The end result of KIMOTO-KEI SHUBO is a sake with bolder flavor and acidity, making it highly suitable to be served warm.

Clean and deep flavor

Sharp aftertaste with extra dryness

Makiri literally means "Demon Cutter." In Yamagata, local fishermen call their knife "Makiri," believing it can remove evil forces, and ward off unfortunate events such as natural disasters.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

Not all premium sake can be drunk both chilled and hot, but Makiri is one of the exceptions and is often enjoyed warm by sake experts and connoisseurs. Warming this sake will smooth out its strong characteristics. On the other hand, drinking this sake chilled is the best way to enjoy its acidity.

Recommended dishes

Sushi, Tempura, Simmered Meat & Fish Dishes, Stews, Scalloped Potatoes, Aged or Deep-Flavored Cheese.

MAKIRI