

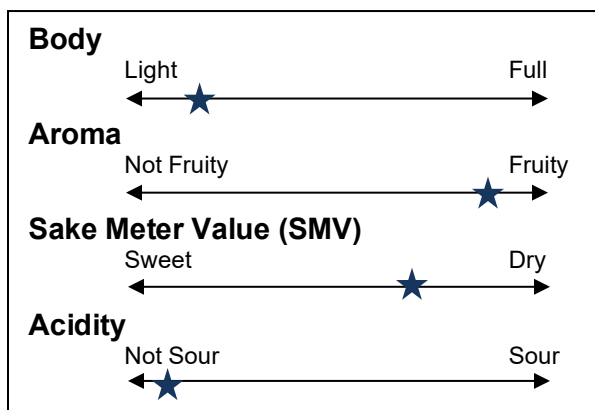
MIZUBASHO Ginjo

TASTING NOTES

Brilliant silver color. Fruity, tropical aromas and flavors of ripe pineapple husk, kiwis and melons in cream, rice candy wrapper, and sugar snap pea with a silky, bright, fruity medium body and a tingling, charming, medium-long finish with notes of sliced pineapple and papaya in coconut milk, radish sprouts, quince, and delicate herbs finish. A bright and fruity ginjo that will appeal to chardonnay drinkers.

2018 BTI World Wine Championships Silver Medal 87pt (**Highly Recommended**)

Classification: **Ginjo**
Polishing Rate: **50% (Daiginjo Level)**
Rice Grain: **Yamada Nishiki**
SMV: **+4**
Acidity: **1.2**
Location: **Gunma, Japan**
Producer: **Nagai Sake Inc.**
Size: **180ml, 300ml, 720ml, 1.8L**



This GINJO sake has a DAIGINJO-level polishing rate of 50%.

Fortified with distilled spirits, which enhances its fruity flavor and aroma.

Lacks the harsh alcohol taste that is typical of most sake. A perfect introductory sake for beginners & wine drinkers.

The soft water used to create this sake provides it with a sweetness & dry crispness that can be enjoyed by everyone.

Tastes significantly better in a dryer or cooler environment.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP

You can enjoy drinking sake with wine glasses to expand not only the taste, but the aroma as well. Due to the fruity aroma that comes from ginjo and daiginjo style sake, wine glasses greatly enhance the sweetness and UMAMI. Try it out! You will be amazed and satisfied.

(Note: In order to experience the most from its flavor & aroma, Mizubasho Ginjo is best served in a Chardonnay glass.)

Recommended dishes

Light to Thick flavored food. Salty & citrus based food.

(Ex.): Chicken Yakitori on Skewers (salt & lemon/ soy-based sauce), Teriyaki Chicken, Beef Carpaccio, Sashimi Carpaccio, Spicy Maki, Marinated Salmon, Whitefish (grilled, sautéed, steamed), Shellfish (scallop/clams/crab).