

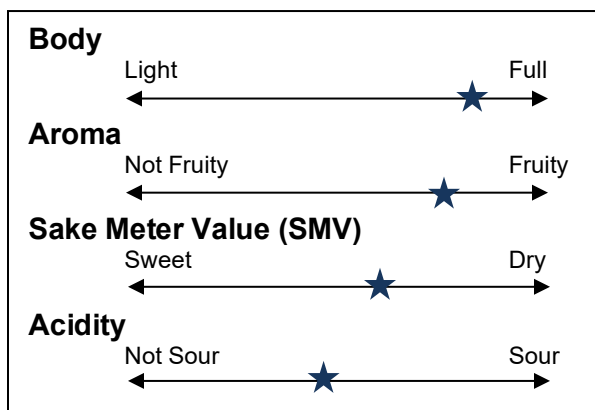
MIZUBASHO Junmai Daiginjo

TASTING NOTES

Silvery straw yellow color. Aromas and flavors of creamy bread pudding and nougat, gooseberry vinaigrette, grilled fennel and pear, and carnation and mustard with a satiny, bright, fruity medium-to-full body and an effortless, delightful, medium-long finish revealing notes of spiced apples in sweet cream and banana cream pie finish. A round and toothsome daiginjo sake with a crowd-pleasing style.

2018 BTI World Wine Championships Silver Medal—85 Points (**Highly Recommended**)

Classification: **Junmai Daiginjo**
Polishing Rate: **50%**
Rice Grain: **Yamada Nishiki**
SMV: **+3**
Acidity: **1.2**
Location: **Gunma, Japan**
Producer: **Nagai Sake Inc.**
Size: **500ml**



Excellent balance between soft sweetness & acidity due to slow, long-term fermentation process.

Possesses a soft aroma & elegant creamy flavor with enough depth and body to pair well with any kind of food.

Comes in a slim & attractive 500mL bottle.

Longer shelf life compared to usual Daiginjo due to infusion of Nitrogen gas in the preservation tank.

<Recommended Way of Serving>

Recommended Temp

CHILLED

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: Serve Mizubasho Junmai Daiginjo MILDLEY CHILLED to enhance its elegant creamy flavor & body. DO NOT OVERCHILL.)

Recommended Dishes

Variety of cuisine. Japanese cuisine with emphasis on UMAMI flavors. Also pairs well with Western food with cream & butter.

(Ex.): **Broiled fish, Fried food, Kalbi, Sashimi (Yellowtail/ Salmon), Miso Cream based Salad, Sauteed Lamb.**

