

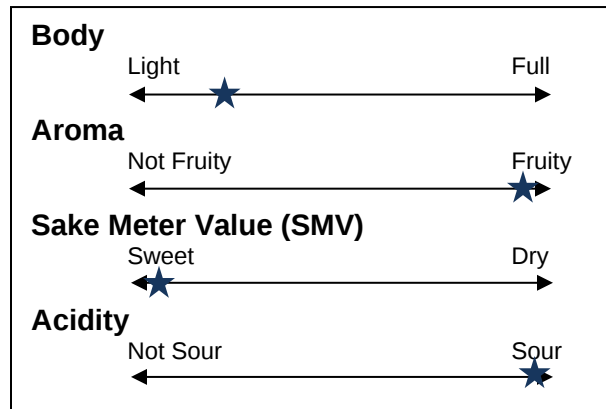
NINKI-ICHI Sparkling Sake “NATURAL” Junmai Ginjo

TASTING NOTES:

Hazy silvery straw color. Bright yeasty aromas of apple and honey, Greek yogurt, spicy nougat, and pineapple granola with a supple, crisp, spritzy, off-dry light-to-medium body and a smooth, breezy pineapple custard, apple cider, and golden raisin finish. A tangy, zesty, fruity sparkling sake.

2015 BTI World Wine Championships Silver Medal 89pt (**Highly Recommended**)

Classification: **Junmai Ginjo Sparkling**
Polishing Rate: **60%**
Rice Grain: **Fukushima Sake Rice**
SMV: **-70**
Acidity: **6.5**
Location: **Fukushima, Japan**
Producer: **Ninki Inc**
Size: **300mL**



A rare item for the market.

NATURAL in-bottle fermentation. Sparkling Sake with Ginjo level polishing.

Lower alcohol sake that can be enjoyed by all kinds of people.

Flavor Profile

Good balance of sourness and sweetness.

Uses only the ingredients of rice and koji. Fermentation occurs within the bottle to contain its carbon dioxide, creating a “SPARKLING” sake that is both high quality and delicious.

Slightly clouded color goes well in a champagne glass.

<Recommended Way of Serving>

Recommended Temp

CHILLED

Recommended dishes

Matches perfectly with dishes that highlight its fresh ingredients. Also recommended as an aperitif for palate cleanser.

(ex.) **Sushi, Fresh Oyster in Shells, Lobster Roll, Whitefish Baked in Salt, Tempura.**