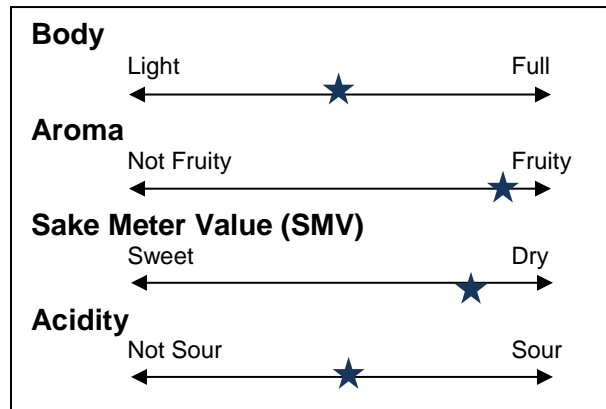


# NINKI-ICHI Daiginjo

## TASTING NOTES

Clear with a pale nickel straw cast. Aromas of Asian pear, cream, cashew nougat, and water chestnut with a supple, fruity-yet-dry medium-to-full body and a honeydew sorbet, radish, bamboo, and peppered nut finish. A robust interplay of fruit and savory notes make this a great choice for sipping or the table. \*2014 BTI World Wine Championships Gold Medal 94pt (Exceptional)

Classification: **Daiginjo**  
Polishing Rate: **40%**  
Rice Grain: **Fukushima Sake Rice**  
SMV: **+5**  
Acidity:  
Location: **Fukushima, Japan**  
Producer: **Ninki Inc**  
Size: **720ml**



Despite of high alcohol (17%) & Dryness, it is very smooth.

Its smoothness and dryness attracts American Sake Lovers.

It comes with a nice wooden box.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP

To enhance its elegant creamy flavor & body, do not over chill them.

Recommended dishes

To truly enjoy this sake, drink as aperitif, or pair with light dishes (ex.) Whitefish sashimi , Grilled sea eel ,Steamed shrimp

