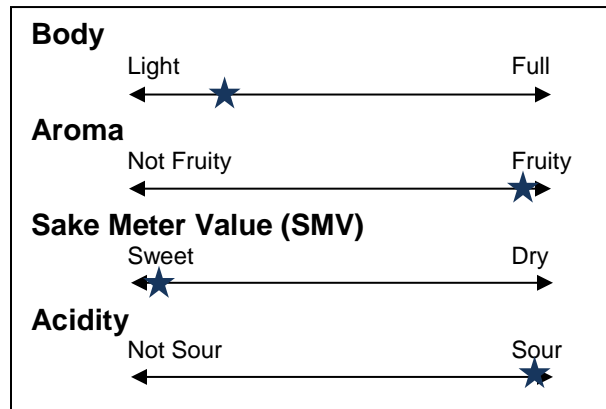


NINKI-ICHI Sparkling Sake “NATURAL” Junmai Ginjo

TASTING NOTES:

Clear with a nickel cast and a fine mousse. Aromas of white chocolate, on nut ume plum, and apple jelly with a fruity, frothy light body and a breezy pear, spiced apple and radish finish.

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



A rare item for the market.

This is NATURAL in-bottle fermentation Junmai Ginjo Sparkling Sake.

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

Flavor Profile

Good balance of sourness and sweetness.

Only uses 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.) Fresh oyster in shells, lobster roll, whitefish baked in salt.