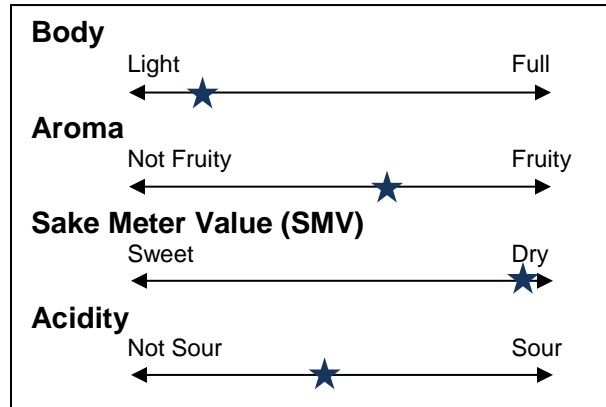


# MAKIRI Junmai Ginjo

## TASTING NOTES

**Clear with a nickel cast. Mild aromas of papaya and cream with an oily, dryish medium body and a mellow toasted nut, rice cake and turnip finish.\*2014 BTI World Wine Championships Bronze Medal 84pt (Recommended)**

Classification: **Junmai Ginjo**  
Polishing Rate: **55%**  
Rice Grain: **Miyama Nishiki**  
SMV: **+8**  
Acidity: **1.5**  
Location: **Yamagata, Japan**  
Producer: **Tohoku Meijo Co., Ltd.**  
Size: **720ml, 300ml**



Rich flavor with a clean, crisp aftertaste.

This super dry sake is made using the traditional "Kimoto" method of craftsmanship, and is very refreshing.

Versatile sake that can be enjoyed both hot or cold.

Enjoy unique characteristics at different temperatures.

Respected by sake connoisseurs and newcomers alike.

Perfect paring with sushi, sashimi. Helps to clean the pallet, and provides constant enjoyment.

Makiri "literally" means Demon Cutter. In Yamagata, Local Fishermen call their knife "Makiri" wishing the knife removes evil forces, unfortunate events as well as natural disasters.

### <Recommended Way of Serving>

Recommended Temp

CHILLED ROOMTEMP. WARM

Recommended dishes

Seafood  
(ex.)

# MAKIRI

