

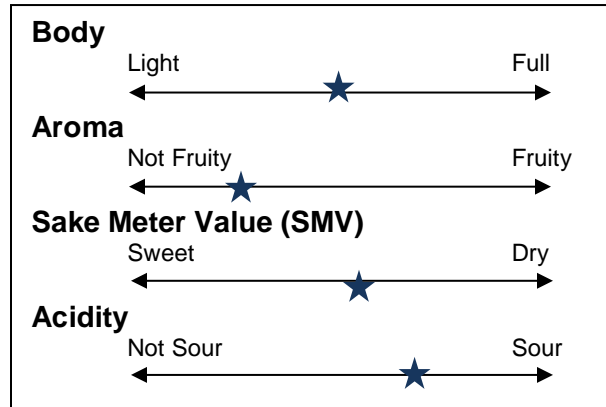
# NINKI-ICHI "Silver" Ginjo

## TASTING NOTES

Clear/transparent appearance. Aromas of apple and plum. Clean body with a grape finish. Develops a thicker creamy body with a sourdough bread flavor and more open acidity when served warm.

**This sake has won the Slow Food Japan *Kanzake* (warmed sake) Contest Grand Gold Award for both 2015 and 2016.**

Classification: **Ginjo**  
Polishing Rate: **60%**  
Rice Grain: **Gohyakumangoku, Chiyonishiki**  
SMV: **+1.0**  
Acidity: **1.5**  
Location: **Fukushima, Japan**  
Producer: **Ninki Inc**  
Size: **1.8L, 720ml**



Ninki Brewery makes ONLY hand-crafted Ginjo and Daiginjo sake. Immediately bottled after brewing to maintain quality.

Soft and round with umami flavors. Exceptionally clean bodied and well balanced.

Created by blending two different sake to develop a more complex and deep flavor.

You might think that Ginjo sake should only be drunk chilled, but a little exploration can yield great rewards. By warming this sake to 45°C (113°F), there is an expanded depth and complexity in flavor.

<Recommended Way of Serving>

**Recommended Temp**

CHILLED ROOM TEMP. WARM

**Recommended Dishes**

Goes well with thick flavored dishes.

(ex.) Fried Oysters, Whitefish Tempura, Grilled TSUKUNE (chicken meatballs), Chinese Dim-Sum.