

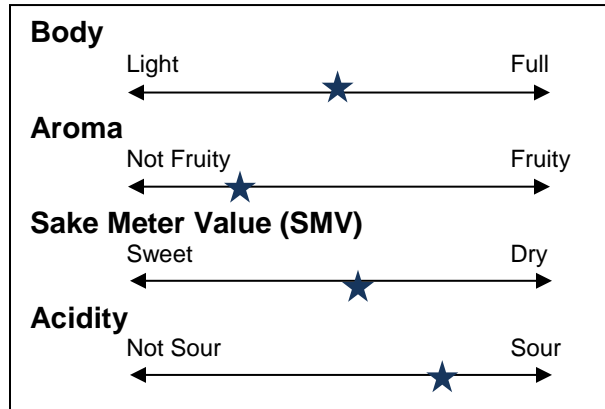
NINKI-ICHI "Gold" Junmai Ginjo

TASTING NOTES

Very pale straw color. Aromas and flavors of coconut cream, dried pineapple, and honeyed nuts with a silky, dry-yet-fruity medium-to-full body and a lively citrus, nutskin, vanilla, and pepper accented finish. Nice vibrancy for the table.

***2014 BTI World Wine Championships Gold Medal 91pt (Exceptional)**

Classification: **Junmai Ginjo**
Polishing Rate: **60%**
Rice Grain: **Gohyakumangoku, Chiyonishiki**
SMV: **+3.0**
Acidity: **1.5**
Location: **Fukushima, Japan**
Producer: **Ninki Inc**
Size: **720ml, 300ml**



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

Carefully stored and aged in bottle for approximately 6 months. The result is a smooth, silky sake with a complex variety of flavor and noticeable acidity.

Has a mellow Ginjo aroma and crispness. Smooth and silky with a long-lasting finish.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM

This sake is best served chilled to round out its distinctive taste and aroma.

Recommended Dishes

Goes well with all types of meals, from appetizers to main entrees. This sake's unique acidity makes it an ideal accompaniment for hard-to-pair foods / dishes.

(ex.) Sashimi, Fried dishes, Simmered dishes