

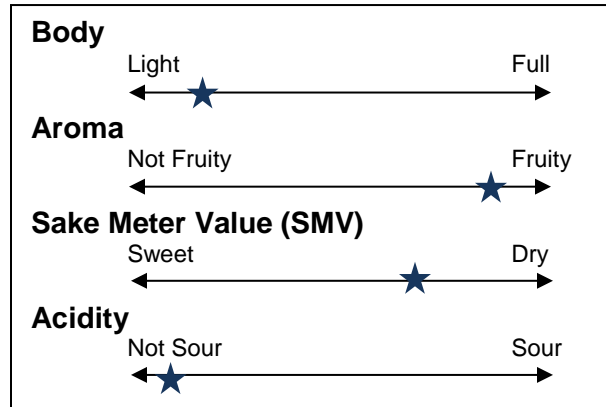
# MIZBASHO Ginjo

## TASTING NOTES

White gold color. Fruity aromas and flavors of tropical fruit salad, honeyed apple, tapioca, and anise with a satiny, crisp, fruity medium body and an interesting, medium-length coconut water and spicy baked banana finish. A wonderfully refreshing sake that will liven up any meal or get together and will appeal to Chardonnay drinkers.

2016 BTI World Wine Championships Gold Medal 94pt (**Exceptional**)

Classification: **Ginjo**  
Polishing Rate: **50% (Daiginjo Level)**  
Rice Grain: **Yamada Nishiki**  
SMV: **+4**  
Acidity: **1.2**  
Location: **Gunma, Japan**  
Producer: **Nagai Sake Inc.**  
Size: **1.8L, 720ml, 300ml, 180ml**



This GINJO sake has a DAIGINJO-level polishing rate of 50%.

Fortified with distilled spirits, which enhance its fruity flavor and aroma.

Lacks the harsh alcohol taste that is typical of most sake. A perfect introductory sake for beginners & wine drinkers.

The soft water used to create this sake provides it with a sweetness & dry crispness that can be enjoyed by everyone.

Tastes significantly better in a dryer or cooler environment.

<Recommended Way of Serving>

## Recommended Temp

CHILLED ROOM TEMP

You can enjoy drinking sake with wine glasses to expand not only the taste, but the aroma as well. Due to the fruity aroma that comes from ginjo and daiginjo style sake, wine glasses greatly enhance the sweetness and UMAMI. Try it out! You will be amazed and satisfied.

(Note: In order to experience the most from its flavor & aroma, Mizbashi Ginjo is best served in a Chardonnay glass.)

## Recommended dishes

Light to Thick flavored food. Salty & citrus based food.

(Ex.): Chicken Yakitori on Skewers (salt & lemon/ soy-based sauce), Teriyaki Chicken, Beef Carpaccio, Sashimi Carpaccio, Spicy Maki, Whitefish (grilled, sautéed, steamed), Shellfish (scallop/clams/crab).

