

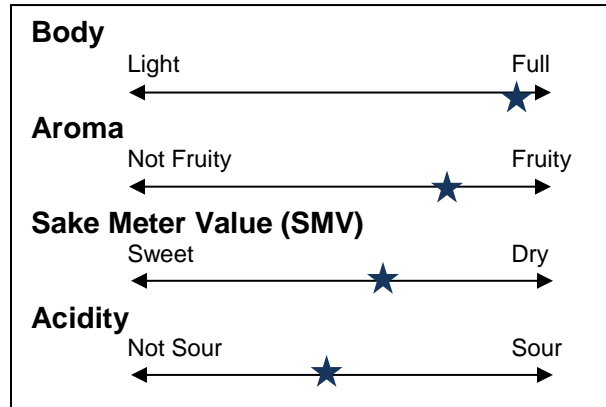
MIZBASHO Junmai Daiginjo

TASTING NOTES

Pale silvery emerald straw color. Fruity aromas and flavors of pineapple husk, Asian pear, and anise seed with a satiny, bright, fruity medium body and an even, refreshing, medium-length nectarine custard, spiced melon, radish, and ginger finish. A delightfully fruity and delicate spicy daiginjo

2016 BTI World Wine Championships Gold Medal 93pt (Exceptional)

Classification: **Junmai Daiginjo**
Polishing Rate: **50%**
Rice Grain: **Yamada Nishiki**
SMV: **+3**
Acidity: **1.2**
Location: **Gunma, Japan**
Producer: **Nagai Sake Inc.**
Size: **500ml**



Elegant & creamy flavor with depth and body.

Great balance between soft sweetness & acidity due to slow, long-term fermentation process.

This sake's soft aroma & deep flavor allow it to pair well with any kind of food.

Comes in a slim & attractive 500mL bottle.

Longer shelf life compared to usual Daiginjo due to instillation of Nitrogen gas in the preservation Tank.

<Recommended Way of Serving>

Recommended Temp

CHILLED

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: Serve Mizbashi Junmai Daiginjo MILDLEY CHILLED to enhance its elegant creamy flavor & body. DO NOT OVERCHILL.)

Recommended Dishes

Variety of cuisine. Japanese cuisine with emphasis on UMAMI flavors. Also pairs well with Western food with cream & butter.

(Ex.): Broiled fish, Fried food, Kalbi, Sashimi (Yellowtail/ Salmon), Miso Cream based Salad, Sautéed Lamb.

