

KAGATOBI

Organic Junmai

Organic Junmai-Shu, which obtained a rigorous organic certification for sake in Japan, the US and the EU.



JF090915PR-1088-0
Certified Organic by ICEA NP1369
JP-BIO-145 Japan Agriculture



TASTING NOTES

The fragrant aroma of grains. A sweet scent reminiscent of sugar confectionery, like marzipan.

The refreshing scent like black pepper can be felt over time.

Strong but the structure of tastes is well balanced. Rounded texture, silky mouthfeel of gentle rice flavor.

SUGGESTED PAIRINGS

Grilled whitefishes, vegetables and any dishes using soybeans or sesame.

SPECIFICATIONS

Ingredients : Organic Sake Rice, Organic Rice Koji

Sake Rice : Contract farming organic Yamadanishiki, Kinmonnishi, Fukunohana

Grade : Junmai **Sizes :** 720ml **Rice Polishing Ratio :** 65% **Alcohol :** 14%

Serving Temperature :

Chilled (10-12°C / 50-54°F) Room temperature (18°C / 64°F) Warm (40-45°C / 104-113°F)



300mL



720mL

FUKUMITSUYA SAKE BREWERY

Founded in 1625, Fukumitsuya Sake Brewery has the longest history in Kanazawa. With natural mineral water, superior sake rice, and its traditional brewing skills, the brewery continually pursues to bring the highest quality sake and rice beverages ever as a Junmai-Gura, the brewery that makes only Junmai sakes.

For more information
www.fukumitsuya.co.jp/global/



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