



PRODUCT OF JAPAN

# Yaegaki Select Junmai Ginjo

Brewed using Omachi rice- an heirloom rice varietal- this Ginjo sake is soft and layered with a fruity acidity that compliments a wide range of cuisines.

Fruity on the nose with the aroma of raisins and the gentle flavor of Muscat skin-like tannins, this premium sake is sure to delight your senses.

## Specs

Volume : 720ml

ABV : 16% / SMV\* : -5 / Polishing Rate: 60%

\*SMV (Sake Meter Value):

The value that shows how dry or sweet a sake is. In general, larger numbers (+) suggest drier sake; lower numbers (-) suggest sweeter sake.

## Food Pairing

By itself or with deserts or meals with lighter flavors, such as vinegar-based salad, white fish (sashimi, sushi, or grilled), and cheese cakes.



## Recommended Drinking Temperature

Chilled to moderately cold.

## About Yaegaki Sake & Spirits

Yaegaki traces its roots to a sake brewery founded in 1666 in the present-day city of Himeji, Hyogo Prefecture, located in central Japan. Owing to its rich soil and high-quality water, Hyogo is the leading producer of Yamada Nishiki, the most renowned brewing rice. Using Hyogo-made Yamada Nishiki and traditional methods, Yaegaki sake is regarded as top quality throughout the world. Yaegaki is also a pioneer in overseas sake brewing, producing quality sake in its U.S. brewery, which is located in Vernon, California.



IWSC (International Wine and Spirits Competition):

A prestigious annual wine and spirits competition with participants from over 80 countries.



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