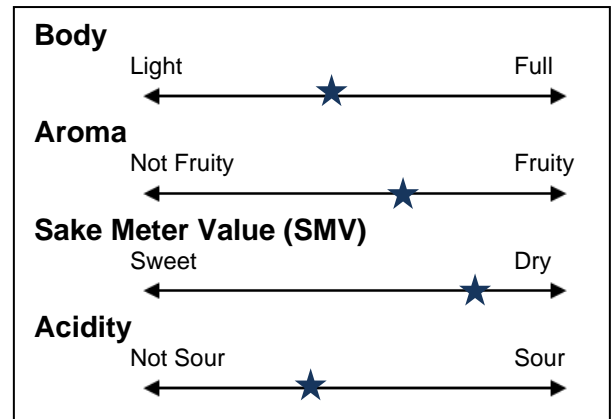


# HANANOMAI Junmai Ginjo

## TASTING NOTES

Clear with a very faint silvery straw cast. Aromas of honeyed melon, dried pineapple, oatmeal, and creamy nougat with a supple dry-yet-fruity medium body and a tangy, kiwi, sweet potato, and mineral accented finish. Solid and lively.

Classification: **Junmai Ginjo**  
Polishing Rate: **60%**  
Rice Grain: **Gohyakumangoku (from Shizuoka)**  
SMV: **+5.0**  
Acidity: **1.3**  
Location: **Shizuoka**  
Producer: **Hananomai Brewing Co., Ltd.**  
Size: **300ml, 720ml, 1.8L**



**Refreshing Draft sake Aroma. Crisp. Dry, yet fruity & light. Sweet mouth feel. Interesting layers of (vanilla and popcorn) like flavor**

You will enjoy the fresh draft flavor of this sake, because it has only been pasteurized once.

Very refreshing draft like sake with longer shelf life compared to your typical Nama Sake (1&half -2years unopened).

Light enough for beginners & complex characteristic for experienced sake connoisseurs.



<Recommended Way of Serving>

Recommended Temp

**CHILLED** ROOM TEMP

Recommended dishes

Due to its refreshing characteristics and slight sweetness, it pairs perfectly with fresh shell fish.

(ex.) lobster, snow crab, butter sauté mushrooms, yellow tail, grilled or fried meats

