



Afuri | Ringo-san #28

Junmai Ginjo MNG

Kanagawa



ABOUT

The enticing herbal nose combines sweet fennel and dry minerals. We also smell musk melon and Macadamia nut. The high acidity makes the palate feel dry and crisp, suggesting Korean pear. Made with top grade Hyogo grown Yamadanishiki and new yeast no.28.

SERVING

Serve chilled in a white wine glass as an aperitif, as a highball or pair with cheddar, haggis, spinach salad.

BREWERY

The Afuri series from Kikkawa Jozo is brewed with water from a rain-fed spring at the foot of Mount Afuri in Kanagawa. It is naturally harder than typical sake brewing water at 150ppm in equal parts Calcium and Magnesium. These nutrients allow for extremely low temperature fermentation to develop extra complexity. Founded in 1912, Kikkawa once made rich and dry sake. The 7th generation chief brewer Masanori Mizuno took over in 2012 changing focus to a complex, robust and aromatic style balanced by ancient acid production techniques.

<https://kikkawa-jozo.com/>

Junmai Ginjo Namachozo

Size 720ml

UPC 850047903105

Seimaibuai 60%

Rice Yamadanishiki (Hyogo)

SMV -15

Alcohol 14%

Acidity 3.0%

Amino 1.4

Yeast 28 (Apple-like)

Ideal Storage 28F-58F

