



Ryoko | Dry Nama

Junmai Nama

Niigata



ABOUT

While this is polished to 60% and using Yamagata rice, it's more fascinating than your typical Ginjo. The nose is freshly expressed lemon skin oils. So fragrant! Then the herbs take over before it finally finishes with drying minerals.

SERVING

Serve chilled or room temperature with almost any cuisine. Grilled foods are perfect.

BREWERY

Located at the foot of Mt. Kakuda in the Echigo Plain, Mine no Hakubai has over 400 years of history. Instead of the classic Niigata style of dry and short, they aim to create a "new" sake, centered on aroma, mellowness and deliciousness. A proprietary yeast lends herbs and acidity.

The Ryoko series appeals to both newcomer and sake geek with a highly fragrant and fruity taste.

<https://www.minenohakubai.com/>

Junmai Nama

Size 720ml

UPC 850047903013

Seimaibuai 60%

Rice Dewasansan

SMV +9

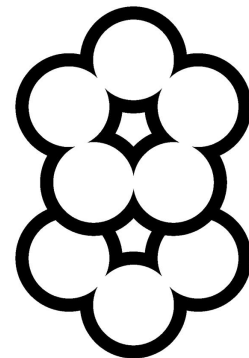
Alcohol 16%

Acidity 1.9%

Amino 1.1

Yeast Proprietary

Ideal Storage 28F-38F



峰乃白梅