



## Sakari

Junmai Ginjo



# Bream

Crispy Scaled Bream

The creamy mouthfeel and tropical notes pair particularly well with the mild spice and richness of the Aji Amarillo Beurre Blanc.

### Sakari Junmai Ginjo (Nihonsakari)

Sake type Junmai Ginjo
Rice-polishing ratio 55%
Alcohol percentage 15%

Production area
 Awards, etc.
 Nishinomiya city, Hyogo
 Texsom 2021 - Silver Medal

#### **Product story**

You will be surprised by how fruity Sakari Junmai Ginjo is! While it contains no fruits, the fermentation process allows it to develop all kinds of natural aromas.

### About the Sake brewery

Sake that pleases the body and soul, made from tradition and innovation. We constantly strive to deliver a new age of deliciousness — A new type of sake brewing that blends the tradition and skill of the Tamba-Toji (master sake brewers) together with the latest in brewing technology, and safe and high quality products centering around trustworthy ingredients supplied by the rich natural bounty of Japan. We search out the different strengths each natural ingredient possesses and supply products that good for your body. At Nihonsakari, we spare no effort to bring you "more."





