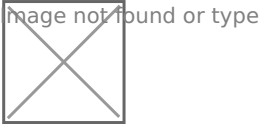


Aizu Chushou Junmai Daiginjo Hattannishiki

Tsurunoe

Japan - Fukushima Prefecture - Aizu Wakayama

TASTING NOTES:  
This Junmai Daiginjo has a beautiful nose full of banana, melon and star anise. The all natural brewing process gives this sake a bright fresh palate of plum, lime and minerality with a clean dry finish. A very food friendly sake, and is thought to be best after the meal with a light, smooth, rich cow's milk cheese.



POLISHING RATIO: 40%  
ALCOHOL: 16-17%  
SMV +/-: +1.0  
ACIDITY: 1.2  
RICE KOJI: HATTANISHIKI  
RICE KAKE: HATTANISHIKI  
YEAST STRAIN: PROPRIETARY YEAST

Specifications

Type	Daiginjo-shu
Rice Milling	40
Rice Varietal	HATTANISHIKI
Sake Meter	+1.0
Acidity	1.2
Pairings	FOOD PAIRINGS: Poached Lobster, Seared Scallops, Tofu, Steamed Dumplings CHEESE PAIRINGS: Brillat Savarin, Cambozola, Dulce Latte Gorgonzola, Mimolette

Codes, Weights and Measures

UPC	4 980003 830629
Units/Case	12
Unit Size	720 mL
Container	bottle
Case Weight	33
ABV	15.00%
SRP	\$ 106.99 USD 720mL Bottle