Tsuji Zenbei Junmai Ginjo Muroka Nama Genshu Omachi Tsuji Zenbei

A big, expressive sake with aromas of ripe grapes, sour apple, cherries and well integrated umami. Wonderfully balanced with fresh flavors of mandarin, cream and steamed rice. The use of Omachi rice lends it's rich, earthy and broad character to the brew. The muroka (non-charcoal-filtered), nama (unpasteurized), and genshu (undiluted) brewing decisions give this sake a lively, forward, juicy and chewy expression — with lots of depth and body! It is utterly delightful in it's big, layered, fun nature.



Specifications

Type Junmai-shu

Rice Milling 56

Rice Varietal 100% Omachi

Sake Meter +1.0

Special Ingredients Yeast: 1801 & T-ND

Codes, Weights and Measures

UPC 4 516054 028328

Units/Case 12
Unit Size 720 mL
Container bottle
SCC N/A
Case Weight 39
ABV 17.30%

\$ 52.50 USD 720mL Bottle