

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% |
| SRP | \$ 52.50 USD 720mL Bottle |