

Matsuno Kotobuki Ginjo Namachozo

Matsui Shuzo (Matsuno Kotobuki)

Japan - Tochigi Prefecture - Shioya - Gun

This sake has a delicate fresh nose with hints of candied orange, mint, bright strawberry and grassiness. Aromas of grand marnier, bananas and spicy juniper linger. The palate is medium bodied with lively rich tones of cherry, roasted walnut, balanced with minerality and a long finish.

| Specifications | |
|----------------|---|
| Type | Namazake |
| Rice Milling | 55 |
| Rice Varietal | GOHYAKUMANGOKU |
| Sake Meter | +6.0 |
| Acidity | 1.4 |
| Pairings | FOOD PAIRINGS: Oysters, Omelette, Light Chinese, Light French, or Light Italian dishes </>CHEESE PAIRINGS: Raschera, Coulommiers, and Pecorino |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 4 545006 004028 |
| Units/Case | 20 |
| Unit Size | 300 mL |
| Container | bottle |
| Case Weight | 26 |
| ABV | 15% |
| SRP | \$ 15.99 USD 300mL Bottle |