

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