

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	17.3%
SRP	\$ 52.5 USD 720mL Bottle