

BORN TOKUSEN

JUNMAI DAIGINJO



ALCOHOL
16.4 %

RICE POLISHING RATIO : 40 %

S.M.V. : +5.0 (DRY)

ACIDITY: 1.3

RICE NAME: YAMADANISHIKI

BREWERY: KATOU KICHIBEE SHOUTEN

ESTABLISHED : 1860

REGION: FUKUI



CHILLED



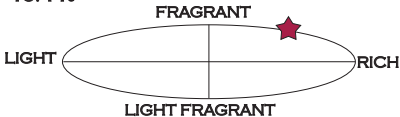
ROOM TEMP.



BODY TEMP.



WARM



FERMENTED AT LENGTH IN VERY CONTROLLED TEMPERATURES, THIS JUNMAI DAIGINJO FEATURES A VERY STRONG, POWERFUL FLAVOR BUT RETAINS THE ELEGANT AROMA OF GINJO.



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