

TAMAJIMAN

“YAMAHAI GENSHU”

JUNMAI



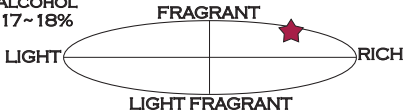
RICE POLISHING RATIO : 65%
S.M.V. : ± 0 (SLIGHTLY SWEET)
ACIDITY : 2.0
RICE NAME: AKIHIKARI
BREWERY: ISHIKAWA BREWERY
ESTABLISHED : 1863
REGION: TOKYO



ALCOHOL
17~18%

 ROOM TEMP.

 BODY TEMP.
 WARM



THIS IS A GREAT EXAMPLE OF YAMAHAI STYLE SAKES. IT'S BIG GAMY FLAVORS IS A SURE INDICATION OF EXTENDED FERMENTATION. ALONG WITH BEING CASK STRENGTH, THIS IS EXTREMELY FULL BODIED. MUSKY, GAMY, RICH. YOU CAN ALSO ENJOY THIS ON THE ROCKS AS WELL.



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