



## Yamagata Masamune

山形正宗

### Junmai Ginjo Akaiwa Omachi

純米吟釀 赤磐雄町



**Region:**  
Yamagata Prefecture / Tendo

**Brewery:**  
Mitobe Sake Brewery Co Ltd

**Rice Variety:**  
100% Akaiwa Omachi

Rice Polished Rate: 50%  
Alcohol: 16.0%  
Sake Meter Value: +2  
Acidity: 1.6

**\$88.92\***  
**6 x 720ml**

*\*Prices subject to change  
without notice*

Top quality Omachi rice polished down to 50% of its original size from Akaiwa region has been luxuriously used for this special cuvee.

Compared to other sakes of Yamagata Masamune, which are characterized by firm and crisp flavours, "Akaiwa Omachi" is much softer with a subtle sweetness.

Beautiful notes of melon and fresh apples, balanced with subtle pine and herbaceousness.

Excellent to drink at around 15-22°C, preferably in a wine glass.

Drink now or age at sub-zero temperatures.

Established in 1898, this prestigious brewery is located in the Yamagata Prefecture, regionally famous for its sake making. They have won many gold medals in sake competitions.

**That's Life Gourmet Ltd.**

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SAKE+WINE