



Yamagata Masamune 山形正宗 Junmai Ginjo Usunigori 純米吟醸うすにごり



Region:
Yamagata Prefecture / Tendo

Brewery:
Mitobe Sake Brewery Co Ltd

Rice Variety:
100% Dewa-san-san

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

SKU 741587

\$46.99*
6 x 720ml

***BCLDB Hospitality Price
(Exclude Taxes)**

****Prices subject to change
without notice**

Elegant and soft on the palate with a slight sweetness from the small amount of kasu left in the sake.

Brewed with a local rice variety called Dewa-san-san, this lightly cloudy sake is polished down to 50%, resulting in a very elegant and dry nigori.

Notes of tropical fruits and lychees on the nose, with beautiful acidity on the palate.

Pair with seasonal, local matsutake (pine mushrooms) tempura, grilled meats and other full-bodied flavours.

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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