

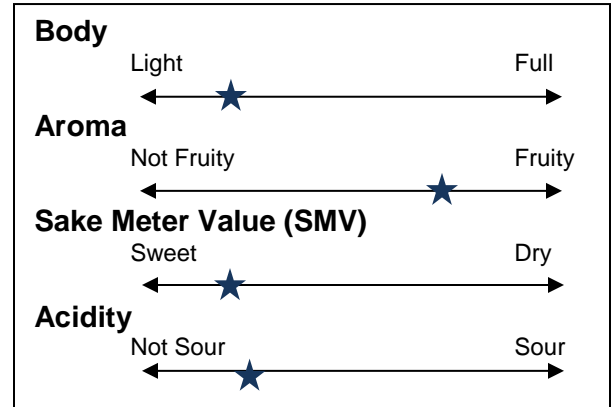
KUROSAWA “Premium Reserve” Daiginjo

TASTING NOTES

Brilliant pale silvery emerald straw color. Bright, interesting aromas of spiced apple and pear, sweet potato, and pineapple yogurt with a satiny, crisp, fruity medium body and a smooth, stimulating, medium-length carrot, honey cream, and radish finish. A crisp and refreshing sake that is sure to please.

2015 BTI World Wine Championships Gold Medal 92pt (**Exceptional**)

Classification: **Junmai Daiginjo**
Polishing Rate: **49%**
Rice Grain: **Miyama Nishiki**
SMV: **-1.0**
Acidity: **1.4**
Location: **Nagano**
Producer: **Kurosawa Sake Brewery Co., Ltd.**
Size: **720ml**



Light & Smooth. Elegant. Well balanced. Delicate Entry. Lingering tail.

This Kurosawa Daiginjo Premium Reserve was specially brewed to celebrate the 10th Anniversary of Kurosawa Brewery's introduction to the United States.

Because of the success of the product, we will continue its sales after the anniversary year, but in limited production.

<Recommended Way of Serving>

Recommended Temp

CHILLED

You can enjoy drinking sake with wine glasses to expand not only the taste, but the aroma as well. Due to the fruity aroma that comes from ginjo and daiginjo style sake, Wine glasses greatly enhance their sweetness and UMAMI. Try it out! You will be amazed and satisfied.

Recommended Dishes

Despite its smooth & delicate characteristics, this sake also has a subtle, buttery backbone which allows it to be surprisingly food friendly. Best with light to thick flavored food, or thicker-flavored Japanese dishes.

(ex.) Freshwater Eel, Dishes with Cheese or Cream Sauce, Fried Food (tempura and karaage), Kushi-yaki (grilled skewers with meat and vegetables).

