

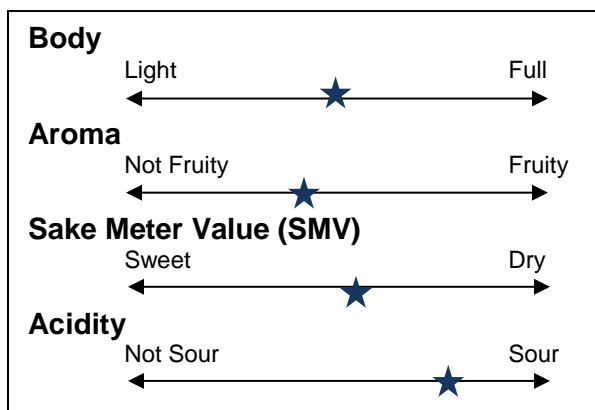
NINKI-ICHI “Purple” Junmai Daiginjo

TASTING NOTES

Pale silver straw color. Mild aromas of bamboo and melon rind with a soft, dryish medium body and a dried banana, turnip, parsnip, and rice paper accented finish. A delicate, understated sake for sipping.

2014 BTI World Wine Championships Gold Medal 87pt (**Highly Recommended**)

Classification: **Junmai Daiginjo**
Polishing Rate: **50%**
Rice Grain: **Gohyakumangoku, Chiyonishiki**
SMV: **+2.0**
Acidity: **1.8**
Location: **Fukushima, Japan**
Producer: **Ninki Inc**
Size: **720ml, 300ml**



Ninki Brewery makes ONLY hand-crafted Ginjo and Daiginjo sake. Immediately bottled after brewing to maintain quality.

Pasteurized just once right before bottling. The result is a traditional Junmai Daiginjo that provides exquisite balance between sweetness and acidity.

Has a medium body with gentle Ginjo aromas and **UNIQUE ACIDITY**.

Serve in a decanter to experience a wider variety of flavor.

Best consumed from a wine glass.

<Recommended Way of Serving>

Recommended Temp

CHILLED

Recommended Dishes

This sake's unique acidity makes it an ideal aperitif. It also makes an excellent accompaniment to light-flavored dishes such as vegetables and sea foods.
(ex.) Scallop, Asparagus.

