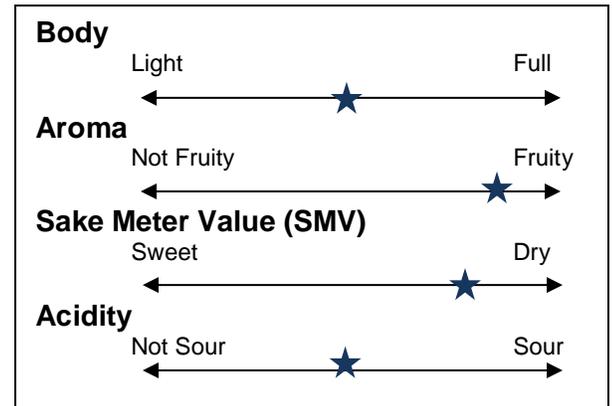


NINKI-ICHI Daiginjo

TASTING NOTES

Clear with a faint silver straw cast. Smooth, balanced apple and praline aromas and flavors with a creamy, delicately spicy anise accented fade. Reserved, elegant, and brooding character showing some heat in the finish. *2009 BTI World Wine Championships Gold Medal 91pt (Exceptional)

Classification: **Daiginjo**
Polishing Rate: **40%**
Rice Grain: **Fukushima Sake Rice**
SMV: **+5**
Acidity:
Location: **Fukushima, Japan**
Producer: **Ninki Inc.**
Size: **720ml**



Despite of high alcohol (17%) & Dryness, it is very smooth.

Its smoothness and dryness attracts American Sake Lovers.

It comes with a nice wooden box.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOMTEMP

To enhance its elegant creamy flavor & body, do not over chill them.

Recommended dishes

To truly enjoy this sake, drink as aperitif, or pair with light dishes (ex.) Whitefish sashimi , Grilled sea eel , Steamed shrimp