

YAMAGATA MASAUME

'INAZO' JUNMAI GINJO



Bright, elegant, and bursting with character from rice grown by Mitobe-San himself. Strikingly aromatic with notes of muscat grape and satsuma with a full-bodied and clean, dry finish.

Category: Japanese Sake

Area of Production: Yamagata Prefecture

Water Source: Uwa Mountains

Rice Type: Dewa San San

Rice Polishing Rate: 60%

Alcohol Content: 15%

Sake Meter Value: +2

TA: 1.5