

YAMAGATA MASAUME

'AI' JUNMAI DAIGINJO



The aroma is fresh and fruity with notes of pineapple, grapefruit, lychee, and jasmine. The palate is smooth and crisp, with a balanced sweetness and acidity. A touch of spice and floral on a clean, smooth finish.

Category: Japanese Sake

Area of Production: Yamagata Prefecture

Water Source: Uwa Mountains

Rice Type: Omachi

Rice Polishing Rate: 40%

Alcohol Content: 16%

Sake Meter Value: +2

TA: 1.4