

YAMAGATA MASAMUNE

'KIKUJIN' JUNMAI DAIGINJO



Delicate and complex with notes of white flowers, honeydew, pear, and vanilla. The palate is smooth and silky with elegant and refined hints of orchard and stone fruit. The finish is mineral driven with a touch of umami.

Category: Japanese Sake

Area of Production: Yamagata Prefecture

Water Source: Uwa Mountains

Rice Type: Yamada Nishiki

Rice Polishing Rate: 40%

Alcohol Content: 16%

Sake Meter Value: -2

TA: 1.4