



Musashino Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saitama
Rice type: Miyamanishiki
Rice milling: 50%
Tasting temp.: Cold to room temp.
Aromatic profile: Expressive, fruity



Musashino sake is made by the Asahara Shuzo brewery from 50% polished rice, using the Hemptesemai method (oval polishing). Yeasts are developed at the brewery and selected for their ability to give a very floral nose.

An oval polished rice for this high-end sake from Asahara Shuzo.

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