



# Kanbara

Product Type: Sake Nihonshu  
Category: Junmai Ginjo  
Alcohol: Alc. 16.5% Vol.  
Format: 72cl bottle  
Producer: Kaetsu Shuzo  
Region: Pref. of Niigata  
Rice type: Yamadanishiki  
Rice milling: 50%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Rich, powerful



Made from Yamadanishiki rice polished at the level of 50%, we discover a sake overflowing flavors with notes of melon and banana. A complex sake, very interesting in pure tasting. With a moderate acidity, it is recommended to taste between 8°C and room temperature, with raw ham!

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## Fruity and rich

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