



# Manbow

Product Type: Sake Nihonshu  
Category: Junmaï Ginjo  
Alcohol: Alc. 16% Vol.  
Format: 72cl bottle  
Producer: Kameman Shuzo  
Region: Préf. de Kumamoto  
Rice type: Reho  
Rice milling: 55%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral



A Junmaï Ginjo sake made from a local rice of the Kumamoto region, Reho rice, which is of course grown in aigamo, the trademark of the brewery. The water used is rich in minerals and, in combination with the other ingredients, gives a clear and versatile sake at a time.

## A stylish and stylish ginjo

72cl - Alc. 16% Vol.

A ginjo with an elegant nose, on the green apple. Very supple on the palate, a sweet and mild sweetness brought by the rice starch, a rich umami. A delicate, powerful and structured sake with a clear and precise finish.

**Tasting tips:** to enjoy fresh, alone or during the meal on seafood, grilled white fish, vegetables simply cooked. At the end of the meal on citrus or exotic fruits desserts.