



# Sugata Nama Genshu

Product Type: Sake Nihonshu  
Category: Junmai Nama Genshu  
Alcohol: Alc. 17.6% vol.  
Format: 72cl bottle  
Producer: Linuma Jozo  
Region: Pref. of Tochigi  
Rice type: Ginpu  
Rice milling: 60%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Expressive, fruity



Here is the nama-genshu version, unpasteurized and unreduced, of the Sugata sake series. Rich, very powerful, very fresh. A relatively high degree of alcohol at 17.6% and good acidity for a remarkable balance in the mouth.

**A Junmai Nama Genshu truly exuberant, rich, powerful.**

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72cl - Alc. 17.6% Vol.

The linuma Meijo Brewery is located in the direction of Nikko City, from Tokyo, on the Suginamiki Road, famous for being cedar-lined for more than 35 km. We are in the heart of the Tochigi prefecture, a region known for the quality of its rice, its water, and for its very preserved natural environment. This small family brewery offers a series of special cuvées called Sugata corresponding to only 10% of their production. Among these cuvées, Junmai Daiginjo is undoubtedly the most successful product. It is sake muroka (unfiltered with charcoal), genshu (not reduced to water after fermentation) and shizuku (because we only recover the drops flowing naturally at the time of the press).