



Tentaka Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Tentaka Shuzo
Region: Pref. of Tochigi
Rice type: Gohyakumangoku
Rice milling: 58%
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral



Tentaka Organic Junmai Ginjo is made from locally grown Gohyakumangoku rice using very strict organic standards. As usual, the Tentaka Shuzo brewery tries to capture in the best way the aromas of this noble rice, and succeeds perfectly!

Lively, fruity, refreshing

純米吟醸 (純米)
72cl - alc. 15% vol.

The nose expresses wonderfully the typical aromas of a fruity ginjo, notes of banana and ripe pineapple are frank. Relatively sweet on the palate, pleasant and fresh, a great liveliness accompanies the characteristic umami of Gohyakumangoku rice. A remarkably balanced sake, lively, focused on the fruit, clean and very refreshing.

Tasting advice: a perfect sake to accompany delicate dishes, sushi, sashimi, grilled fish, shells, herbs and vegetables. To enjoy fresh or at room temperature.