



BO Junmai Ginjo

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Tonoike Shuzo
Region: Pref. of Tochigi
Rice type: Hitogokochi
Rice milling: 53%
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral



Beautiful notes of Ginjo, fruity flavors with citrus, grapefruit, orange scents with a marked acidity and a remarkable balance with the sweetness of rice. Recommended tasting temperature: 15 ° C.

A lot of freshness for this sake, with fruity notes of citrus

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