



BO Junmai Ginjo

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



A sake made from Misayama Nishiki rice. The palate is clear, sharp, and full of freshness. The acidity is marked, aromas are rich, but they will not disturb the meal and is therefore very well throughout its length. Recommended temperature 15 °C.

A Tokubestu Junmai very clear, perfect to accompany your meal!

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