



BIJOFU Junmai Ginjo Junrei TAMA Label

Prefecture: Kouchi
Type: Junmai Ginjo
Rice: Matsuyama Mii
Polishing rate : 55% remaining
Alcohol: 16%
Serving Temperature: Chill



Tasting Note :

Fermenting at low temperatures with soft water tasting mild through a long-time process of ripening has given birth to this sake, which has a delicate, gentle flavor. As the result of its careful, gradual brewing process, you can enjoy its slight orange-like fragrance. This sake is one of the junmai ginjo which has a tart and refreshing taste like that of fruit. To drink it will make you feel the sweet softness of swelled rice at first, and then a dry and sharp finishing taste.