
 MANOTSURU COUNTLESS VISIONS JUNMAI NIGORI		<p>About this sake: This is a Nigori sake, which means it was unfiltered and has more rice particles. This creates a cloudy sake with a distinctive sweet taste. Shake before serving chilled. The label is inspired by the Sado Island Noh poet Zeami.</p>
<p>Grade: Junmai Ginjo (premium pure rice sake)</p> <p>Region: Sado Island, Niigata</p> <p>Rice and Seimaibuai: Koshitanrei 50% (50% of the rice milled away) & Koshiibuki 60%</p>	<p>Nihonshu-do: - 8 to -6 (sweet)</p> <p>Yeast: k1701</p>	
<p>PRODUCT OF JAPAN 300 ML • ALC. 15-16 % BY VOL. PRODUCED AND BOTTLED BY OBATA SHUZO</p>	<p>Selected and Shipped by: KURA SELECTIONS www.kuraselections.com Imported by: VINO DEL SOL CORRALITOS, CA.</p>	<p>About the Brewery: Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice.</p> <p>GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.</p>
		<p>Sake</p>  <p>8 52282 00211 7</p> 