



**Manotsuru  
"MAHO"  
Daiginjo**

**About the Sake:** This perennial gold medal winning Daiginjo has clean and fresh aromas, with notes of anise. Peppery on the palate with juicy ripe melon and good acidity and length. Best served mildly cool. It goes well with rich dishes such as cream sauce as well as with a wide range of appetizers and fish dishes, including whitefish and fresh oysters.

<b>Grade:</b> Daiginjo (ultra-premium)	<b>Nihonshu-do:</b> +1 to +3 (slightly sweet)
<b>Region:</b> Sado Island, Niigata	<b>Seimaibuai:</b> 35% (65% of the rice milled away)
<b>Rice:</b> Yamada - Nishiki	<b>Yeast:</b> k1801 + 0

**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. The kura (brewery) is still owned and managed by the Obata family. The toji (master brewer) is the acclaimed Kenya Kudo.

**PRODUCT OF JAPAN - 720 ML - ALC.16-17% BY VOL.**

**PRODUCED AND BOTTLED BY OBATA SHUZO**



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**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.



**Sake**

ULTRA PREMIUM  
QUALITY SAKE