



Manotsuru "COUNTLESS VISIONS" Junmai Ginjo Nigori

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. Tropical notes of starfruit and guava hit the palate with a refreshing burst of flavor along with anise and melon flavors. A creamy and spicy finish. Shake before serving chilled. Goes well with spicy food. The label is inspired by the Sado Island Noh poet Zeami.

Grade: Junmai Ginjo (premium pure quality sake)

Nihonshu-do: -9 (sweet)

Rice & Seimaibuai: Koshitanrei 50% (50% of the rice milled away) and Koshiibuki 60%

Yeast: k1701

Acidity: 1.9

UPC: 852282002117 (12x300ml)

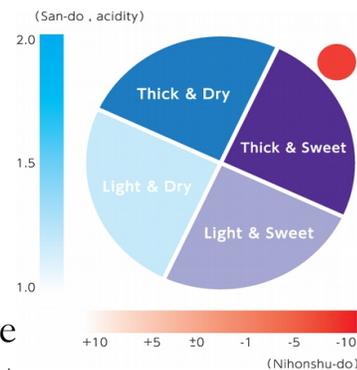
**Rating: 90 points & Best Buy, Beverage Testing Institute
Winner of Beverage World's BevStar Gold Medal!**

About the Region:

Manotsuru "Countless Visions" Junmai Ginjo Nigori is handcrafted at the Obata Shuzo brewery, which is located on Sado Island in the Niigata prefecture of Japan. Niigata is famed for its jizake, or unique, "micro-brewed" sakes with character. Niigata is considered by many to be the best place in the world to find high quality sake. The toji in Niigata use highly polished rice and exacting filtering techniques to create a distinctive style. They are aided by the cold climate and the isolation of the mountains, as well as good regional rice and pure mountain water. (Source: The Sake Companion).

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 is still owned and managed by the Obata family (Rumiko Obata). The toji (master brewer) is the acclaimed Kenya Kudo. The brewery has received multiple Gold Medals at the National New Sake Competition and the International Wine Challenge.. The brewery has been featured in Wine & Spirits, the Los Angeles Times, Wine Enthusiast, and Wine Spectator.



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