

WATARI BUNE

The 55

JUNMAI GINJO

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濾過前五十五

Junmai Ginjo 55

Watari Bune is the name of the rice used to make this sake. This brewery revived this rice strain after it had been extinct for sixty years. It took them three years before they had enough rice to brew their first batch of sake. It is now a cult favorite among sake aficionados.

Taste: Complex and dynamic; floral aroma; nutty and fruity on palate; bright acidity in finish.

Serve: Lightly chilled.

Pair: Foie gras, duck, monk fish and monk fish liver, Thanksgiving dinner.

Region: Ibaraki

Imported by Joto Sake
www.jotosake.com

