

WATARI BUNE

Treasure Boat

JUNMAI DAIGINJO

渡
舟

純米大吟醸

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 sophisticated; ripe honeydew melon; lively acidity in finish.

Serve: Slightly chilled.

Pair: Elegant French and New American cuisine.

Region: Ibaraki

Imported by Joto Sake
www.jotosake.com

