MITSUTAKE SHUZOJO CO.,LTD.

Brand	EXTRA DRY JUNMAISHU MITSUTAKE				
Product	JUNMAISHU				
Ingredients	Rice , Rice Koji				
Rice Polishing Rate	65%				
Sake Meter Value	+10				
Alcohol	13%				
Bottle Size	720ml (6bottles/case)				
JAN	4939662015380				
Serving Suggestion	room temperature	chilled	warm	On the rocks	Cocktail
	◎	◎	○		
Food pairing	Yakitori, prosciutto and melon, pear				



This is an extra-dry, challenging low-alcohol junmai sake made with Saga Hagakure yeast StyY (Saga type Younashi) and Yamada Nishiki rice, finished at 13% (undiluted). It is a "rich and dry" sake that pairs well with food, with a sweet and mellow aroma reminiscent of pears and a sharp, dry taste.















