

ARRIVE

SAKE



ROSE

Life has arrived.

Extra Dry Tokubetsu Junmai-shu

From our country known as the Rising Sun, our Rose is a fluid and ethereal sake like the embrace of an energizing sunrise.

TASTING NOTES:

The extra dry style makes it a delicate, fluid and ethereal sake. A soft mouthfeel comes from the ageing process. Nutty and caramel-like aromas and a strong flavor of dried fruit.

FOOD PAIRINGS:

This sake goes well with meat dishes, such as yakitori, steak, and fatty sashimi.

RECOMMENDED SERVING TEMPERATURE: 20-60 °C

STORAGE TEMPERATURE 5-20: °C

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禮舞

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Year of Production:	2021
Master Brewer (Toji):	Yasuhiro Morikawa
Rice type:	Kura no Hana (Rice polishing ratio 60%)
Water source:	Ou Mountains subsoil water
Raw Material Production Area:	Miyagi Prefecture
ABV:	14,5%
Presentation:	300 & 720 ml.
Sake Meter Value:	+7

VEGAN AND KOSHER / NO SUGAR / NO SULFITES / ADDITIVE-FREE