

ARRIVE

S  
A  
K  
E

SAGE

Energy has arrived.

## Junmai Ginjo

Like the sweet fragrance that can be enjoyed after a light rain in the hills of Miyagi, our Sage sake has a refreshing aftertaste with a hint of sweetness.

### TASTING NOTES:

It has a gorgeous yet subdued ginjo aroma, floral and peach notes, and a clean taste with a hint of sweetness. You can also taste almonds and lemon peel with a refreshing herbal aftertaste.

### FOOD PAIRINGS:

The firm acidity of this sake makes it an excellent option to pair with strong-flavoured dishes such as sautéed chicken, beef stew, mapo tofu, and hapohao chai.

RECOMMENDED SERVING TEMPERATURE: 10-15 °C

STORAGE TEMPERATURE: 5-20 °C



ARRIVE

S  
A  
K  
E



禮  
舞

SAGE

Year of Production:	2021
Master Brewer (Toji):	Yasuhiro Morikawa
Rice type:	Miyama Nishiki (Rice polishing ratio 50%)
Water source:	Ou Mountains subsoil water
Raw Material Production Area:	Miyagi Prefecture
ABV:	14,5%
Presentation:	720 ml.
Sake Meter Value:	-1

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