



Koshi No Iso - Muroka Genshu

Junmai Ginjo

Sake

Japan

The soft ecru/oyster/gold tint is pale and pretty, showing pristine clarity. Aromas are potent, assertive and similar to tobacco leaf, forest floor, lichen, mushrooms, and cocoa bean. Taste profile is yeasty, beer-like, low in acidity, complex, and multilayered. Serve this junmai ginjo with red meat, oily fish. Serious, superb, complex.

Finalist



ULTIMATE WINE CHALLENGE
2015