



 **MANOTSURU**
COUNTLESS VISIONS
JUNMAI NIGORI

About this sake: This is a Nigori sake, which means it was unfiltered and has more rice particles. This creates a cloudy sake with a distinctive sweet taste. Shake before serving chilled. The label is inspired by the Sado Island Noh poet Zeami.

Grade: Junmai Ginjo (premium pure rice sake) **Nihonshu-do:** - 8 to -6 (sweet)
Region: Sado Island, Niigata **Yeast:** k1701
Rice and Seimaibuai: Koshitanrei 50% (50% of the rice milled away) & Koshiibuki 60%

About the Brewery: Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice. The kura (brewery) is still owned and managed by the Obata family. The toji (master brewer) is the acclaimed Kenya Kudo.

PRODUCT OF JAPAN - 720 ML - ALC:15-16 % BY VOL.
PRODUCED AND BOTTLED BY OBATA SHUZO

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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Sake

