

# AKASHI TAI, JUNMAI GINJO SPARKLING 7%



## DESCRIPTION

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The Akashi-Tai Junmai Ginjo Sparkling has a second fermentation on bottle. This sparkling sake is produced in a traditional method, similar to champagne. Junmai: a pure product, in which no alcohol has been added to the production process. Ginjo: a grain size of 50-60%. Fresh notes of peach and banana. Well balanced on the palate, light fruit aromas with hints of citrus and melon.

## UNIQUE SELLING POINTS

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- Bottle fermented for a naturally carbonated sparkling sake.
- One of the few naturally sparkling sakes on the market.

## ADDITIONAL INFORMATION

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Country: Japan  
Category: Sake  
Flavor profile: Fresh,Fruity,Refined  
Alcohol percentage: 7