UKA DRY ORGANIC JUNMAI DAIGINJO

羽化ドライ オーガニック純米大吟醸

SAKÉ NAME	-	UKA DRY		
		JUNMAI DAIGINJŌ		
-				
	ICE VARIETY KR55 ICE BRAND NAME KODA FARMS [®] HEIRLOOM ORGANIC KOKUHŌ ROSE [®]			
	NG REGION SAN JOAQUIN VALLEY, CALIFORNIA, USA G RATIO 40% [60% is milled away]			
WATER		SOFT WATER EMANATING FROM MOUNT ADATARA [FUKUSHIMA, JAPAN]		
YEAST		UTSUKUSHIMA YUME KÕBO [BEAUTIFUL FUKUSHIMA DREAM YEAST]		
SAKÉ METE				
ALCOHOL		16%		
ACIDITY		1.5		
	2	0.9		
SERVE		CHILLED		
BOTTLE SIZ	ΣE.	720ML/300ML	r.	
			Ф	
LATITUDE 37° N	PART BINYOMIN'R COEFFE	NIHO	NMATSU NMATSU AWA, IWAKI	KODA FARMS SOUTH DOS PALOS
		JAPAN	CALIFC	DRNIA, USA
			D R Y 😭	
e e e e e e e e e e e e e e e e e e e		Pleasantly interme aroma of green apple, intervention thronepauche, mireral rotes, and the for a finish or a finish of the foregoing the foregoing the beckons boot.	JUNMAI DAIGINJO 施 法 た 吟 徹 PURE ORGANIC SAKE	The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese American immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with 300 plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable back to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.

Pleasantly intense aromas of green apple, pear, and hints of anise. Smooth, dry, and light entry with honeysuckle, mineral notes, and a long finish -- a delicious sake that beckons food.