

# GEKKEIKAN

## Junmai Sake 720ml NV



<b>Category:</b>	WINE		
<b>Style:</b>	NON GRAPE WINE		
<b>Variety:</b>	SAKE		
<b>Region:</b>	FUSHIMI		
<b>Vintage:</b>	NV		
<b>Volume:</b>	720ml		
<b>Vineyard:</b>	Made with only Japanese rice and the clean water of Fushimi, this dry Junmai sakee is well-balanced.		
<b>Vinification:</b>	Warmed sake, or kan, is a common choice in the cooler months. When heated, the fullness of body becomes more pronounced. However, care must be taken to avoid overheating which can affect the perception of taste. In general, it is recommended to serve kan sake at 40-50 degrees.		
<b>Appearance:</b>	Embodying the company's signature style.		
<b>Bouquet:</b>	Their Traditional sake is characterised by hints of grapefruit.		
<b>Palate:</b>	Full of flavour and bold umami, yet light and with a clean finish, this classic, light Fushimi junmai pairs particularly well with full-flavoured foods, and can be enjoyed either chilled, room temperature or warm.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	14.50%	<b>Packaging:</b>	12 x 720ml
<b>Hancocks Product:</b>	90701		