

MANO TSURU - Niigata
"Four Diamonds"
Junmai Ginjo Sake, Gen-shu

(mauno-tsuru) **Manotsuru** "Four Diamonds" made by **Obata** Shuzo in Sado island, Niigata, Japan. **Junmai** means "Pure Rice Wine" containing only rice, koji, water and yeast. Rice is polished to **Ginjo** quality level of **55%**. Alcohol: 17-18%, SMV: + 3. Serve chilled. "Tropical nose of banana and plum juice. Very fine, pure." Serve with spicy foods, dishes with vinegar/vinaigrette.

"Tropical & Pure"

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