



SHIOKAWA

NOPA

ABOUT THE SAKE: Inspired by Shiohawa-san's experience making sake all over the world, from Northern California to Indonesia. This sake represents his desire to be closer to nature and have a true expression of terroir.

TASTING NOTES & FOOD PAIRING: Mouthwatering notes of lemon custard, papaya & kumquat with hints of black pepper and smoke. Yogurt, nuts and fruit on the mid palate. Clean, pronounced acidity.

Try paired with chicken mole negro, iberico ham or a blue cheeseburger.

SHIOKAWA: Traditional but not bound by tradition, Shiohawa-san's curiosity and scientific approach to brewing results in constant experimentation to make better sake year after year.

- This brewery is truly a family business, with only three employees: Shiohawa-san, his wife, and his cousin.
- Although Shiohawa-san first attempted making yamahai 14 years ago as an experiment, the demand for his yamahais have increased to the point where yamahai is now the majority of his total sake production.

QUALITY GRADE Junmai

ALCOHOL 13.8%

SIZE 6/720ml

PRICE \$32

UPC 835603007367