

# NANBU BIJIN

## ANCIENT PILLARS

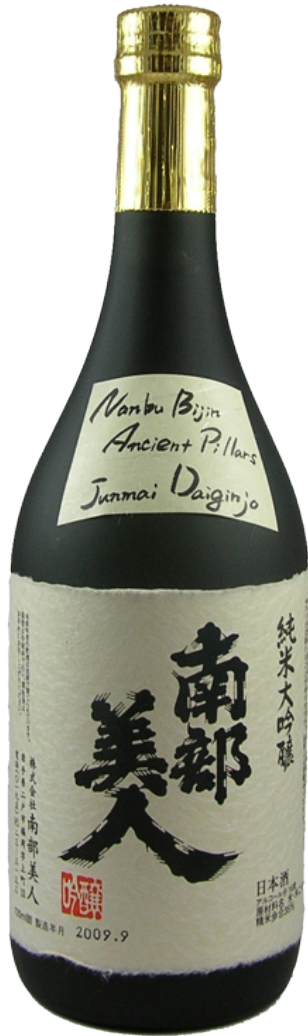
**ABOUT THE SAKE:** Milled to 35%, this elegant, lush Junmai Daiginjo is bold and robust due to being nama-chozo genshu. This means the sake was pasteurized only once rather than twice (nama-chozo) and that no water was added to dilute the alcohol after brewing (genshu). The result is a strong sake with some of the livelier flavors generally associated with unpasteurized sake.

**TASTING NOTES & FOOD PAIRING:** Zesty, bold, and versatile. Concentrated floral and citrus notes with hints of wild strawberry, white pepper, and chocolate. Balanced with crisp and clean acidity.

This is the perfect pairing for smoked fish and caviar.

**NANBU-BIJIN:** The brewery was built around a respected well in the region of Iwate, which is known for its lush natural reserves and mineral-laden water – perfect for making sake.

- The brewery president is an internationally-minded man whose mission is to spread sake throughout the world. The style is notably wine-like to appeal to other cultures.
- Toji Yamaguchi-san was voted one of Japan's '100 Greatest Craftsmen' and is highly regarded throughout the country.



**QUALITY GRADE** Junmai Daiginjo

**SEIMAIBUAI** 35%

**RICE** Yamada Nishiki

**NIHONSHU-DO** +3

**ALCOHOL** 17.9%

**ACIDITY** 1.4

**SIZE** 6/720ml

**PRICE** \$115

**UPC** 835603005233



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