



NANBU BIJIN

SOUTHERN BEAUTY

ABOUT THE SAKE: The medium-hard water in Iwate gives this sake marked minerality, but it is brewed to highlight elegance and femininity. “Nanbu Bijin” means “Southern Beauty” and is a Japanese term that celebrates the beauty of women, interpreted as the brewery’s vision to create a delicate sophistication in its sake. The local Ginginga rice used for this sake took over eight years to develop and perfect.

TASTING NOTES & FOOD PAIRING: White wine aromatics of pear, grass, and muscat grape. Medium-bodied with slight wood spice and floral aromas that move toward apple and lively citrus notes. Mild acidity allows the minerality to exert itself on the finish.

Pairs well with tempura vegetables, stuffed pork loin or raw oysters.

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 Ginjo

SEIMAIBUAI 50%

RICE Ginginga

NIHONSHU-DO +1

ALCOHOL 16.0%

ACIDITY 1.5

SIZE 12/300ml
6/720ml

PRICE \$22 / \$45

UPC 835603005141
835603005028

