



RIHAKU

DREAMY CLOUDS

ABOUT THE SAKE: Dreamy Clouds is quite special because its milling rate of 41% technically qualifies it as Junmai Ginjo grade - a rare quality level for a nigori (cloudy) sake. It presents an opportunity to move Nigori drinkers forward to new styles of sake.

TASTING NOTES & FOOD PAIRING: Bright and lean in the mouth, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of the sake.

Pair with spicy noodle dishes, risotto, or white fish.

RIHAKU: Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries—a testament to its dedication to high quality.
- Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed by four rice types.

QUALITY GRADE Nigori

SEIMAIBUAI 59%

RICE Gohyakumangoku

NIHONSHU-DO +3

ALCOHOL 15.6%

ACIDITY 1.6

SIZE 12/300ml

6/720ml

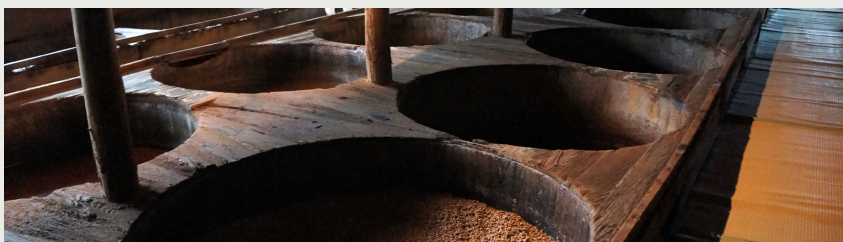
6/1.8L

PRICE \$15 / \$33 / \$67

UPC 835603005219

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