



Green River Sake
~ Snow-Aged Rice Wine ~ Koide 12 Rice Wine ~



Green River Sake - Snow-Aged Rice Wine



A kind of "Junmai Ginjo", that is aged through unique snow-aging process

Ingredients: 100% most precious sake rice variety, 60% milling.

Process: Low temperature fermentation for 25 days, immediately followed by snow-aging in bottles for up to 6+ months

Flavor Very strong character, retaining original fresh fermented aroma, pleasant, mellow, well-balanced, faint chocolate aroma, very weak cherry-smoke, faint cider cask flavor.

Food Pairing: Strong character not to compromise but highly friendly with seafood raw and cooked, tofu, vegetable stir frying, chicken, pork, beef, pasta with tomato sauce. May play roles of both white and red wines for food pairing.

Alcohol Content: 15-16% by volume

Serving Temperature recommended: Cold. Around 50°F (8°C) or 5-10 minutes after removing from refrigerator