

Green River Saké

Japan - Niigata



Snow Aged Rice Wine

Saké



The History

Origin: "Niigata, the Sake Heartland of Japan" Midorikawa Sake Co., 4015-1 Aoshima, Uonuma, Niigata 946-0043, Japan. A kind of "Junmai Ginjo"



The Wine

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



Tasting Notes

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

