



Ruri Junmai Ginjo Sake



Brewed from Gohyakumangoku sake rice polished to 55% of its original size, this Junmai Ginjo is gently pressed using the traditional fukuro-zuri (bag-hanging) method.

The sake offers a rich yet refined flavor with an exceptionally smooth finish. Aromas of ripe fruit unfold on the palate, followed by a clean, crisp aftertaste. The balanced profile makes this sake an excellent accompaniment to meals or an aperitif.

Recommended serving temperature: 10–25 ° C

Product name	Ruri Junmai Ginjo Sake
Company name	Takemura Sake Brewery Co., Ltd.
Delivery available	All year round
Shelf life	None
Storage instructions	Keep at room temperature
(specific temperature)	10 ~ 25
Ingredients	Rice(Gohyakumangoku variety) / Japan, Rice koji / Japan
Net weight	1000g
Dimension	Length7.5cm Width7.5cm Height30.0cm
Quantity per case	12
Minimum order	1 case
Preferred export destination countries or regions	Singapore, Taiwan, Hong Kong
How to use	Pairs well with Japanese, Western, and Chinese cuisine as a meal accompaniment. Also suitable for use in confectionery and desserts as a flavoring ingredient or finishing accent.