IBARAKI EXPORTS
- Selection of Japanese Foods -

- Product information -

Shinjo Neo-Classic

It has a full, robust flavor with a notable sake-like alcohol taste and a sharp, acidic aftertaste. Warming this sake brings out the bitter and complex flavor and refined taste produced by lactic acid bacteria.
Given its lighter and cleaner taste than typical kimoto brewed sake, we recommend this as an introductory sake to the traditional kimoto brewing method.

Product name	Shinjo Neo-Classic
Company name	Murai-brewing Co., Ltd.
Delivery available	All year round
Shelf life	ー
Storage instructions	Keep at room temperature
(specific temperature)	Under 25℃
Ingredients	Rice（Hattannishiki） / Japan（Hirhoshima）, Rice Malt（Hattannishiki） / Japan（Hirhoshima）
Net weight	720ml
Minimum order	3 cases in consolidated shipment
Preferred export destination countries or regions	Singapore, Vietnam, United States
How to use	It matches perfectly with grilled oily fish and seafood hot pot.