

Junmai Ginjyo MANTENSEI

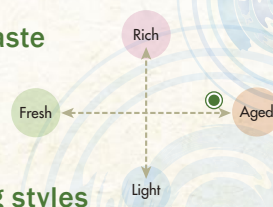
諏訪泉

*Taste of maturity of sake
with fill full umami*



◆ Characteristics of the taste

Light-body, soft, round, subtle umami taste and finish clear.



◆ Recommended drinking styles

Chilled in the fridge	<i>Hiya</i>	<i>Nurukan</i>	<i>Jokan</i>	<i>Atsukan</i>
	normal temperature	45°C	50°C	60°C

◆ Food pairing

- Fresh cockle
- Fried broad bean
- Potato salad
- baked Gouda cheese

Product spec

- Rice used: Tamasakae (75%), Yamada Nishiki (25%)
- Milling rate: 50%
- Alcohol by volume: 15%
- Storage: Cold dark place
- Aged period: 3 years
- Shipment: At normal temperature

	Width	Depth	Height	Weight	Volume
Bottle	65 mm	65 mm	200 mm	0.55 kg	300 ml
Case	295 mm	230 mm	225 mm	6.9 kg	12 bottles

- JAN Code: 4948078002143

Retail price: 650 yen (excluding tax)

Origin of Product Name

Mantensei

“Mantensei” is the floral emblem of Chizu town. The flowers bloom cute bell shape blossom in early summer. The scientific name is *Erikanthus perulatus*. The Kanji for Mantensei is 満天星.