

# Amabuki Strawberry Junmai Ginjo Nama



**Size:** 720ml  
**Class:** Junmai Ginjo, unpasteurised

**Rice:** Omachi  
**Rice-Polishing Ratio:** 55%  
**Yeast:** Sunflower

**SMV:** +1 (semi-sweet)  
**Acidity:** 1.9 (medium-high)  
**Alc.Vol.:** 16%

## Characteristics

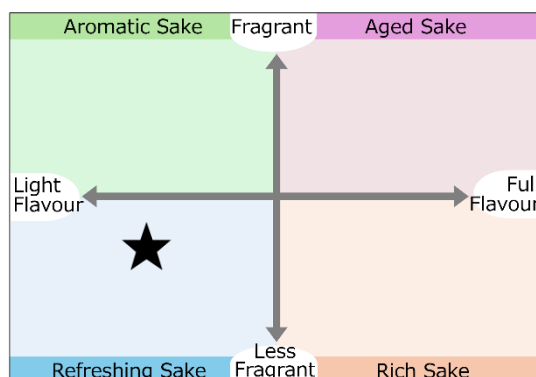
- Unpasteurised Junmai Ginjo brewed with Strawberry yeast
- Omachi rice enhances its freshness. It is a fun sake to try!

## Tasting Notes

- Hint of strawberry aroma with umami, slightly sweet

## Serving Suggestions & Food Pairings

- Cold
- salad with balsamic vinegar, steamed fish with sauce with slight acidity



## Producer

### Amabuki Brewery, Saga

Found in 1688, Amabuki Shuzo has been producing sake for 300 years, and its brewers, who have inherited skills accumulated during its long history, are earnestly making an effort to produce good sake using sake-brewing rice harvested in the fertile Saga Plain, mild river-bed water from the Sefuri-Tensan areas, and new flower yeast.



**Flying Brewery AB**

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