



**Manotsuru
"Bulzai"
Ginjo**

About the Sake: This is Nama-chozo saké, which means it is left unpasteurized throughout the storage period and only heated at the bottling stage. Refreshing aromas of fruit and rice. Light and clean finish. Best served chilled. Bulzai "hits the mark" with a wide range of appetizers and fish dishes, including white fish and fresh oysters.

Grade:	Ginjo (premium)	Nihonshu-do:	+6 to +8 (dry)
Region:	Sado Island, Niigata	Seimaibuai:	55% (45% of the rice milled away)
Rice:	Gohyaku - Mangoku	Yeast:	k1701

About the Brewery: Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice. The kura (brewery) is still owned and managed by the Obata family. The toji (master brewer) is the acclaimed Kenya Kudo.

PRODUCT OF JAPAN - 720 ML - ALC.15-16 % BY VOL.

PRODUCED AND BOTTLED BY OBATA SHUZO



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GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Sake

