

168mm × 56mm

留美子  
MANOTSURU  
*Rumiko*  
DAIGINJO

Ultra-Premium Sake from Sado Island, Niigata, Japan

尾畑酒造株式会社  
日本酒  
和蔵  
四季  
真野鶴



**MANOTSURU RUMIKO DAIGINJO** About this sake: This sake is named in honor of Rumiko Obata; she is the fifth-generation leader of our brewery. This ultra-premium sake has aromas of white flowers, butterscotch, and tropical fruits, and a long, velvety finish. Enjoy chilled or at room temperature.

Grade: Daiginjo  
Region: Sado Island, Niigata  
Rice: Gohyaku - Mangoku

Nihonshu-do (SMV): +4~+5 (slightly dry)  
Seimaibuai: 50% (50% of the rice milled away)

PRODUCT OF JAPAN  
300 ML - ALC.15-16 % BY VOL.  
PRODUCED AND BOTTLED BY  
OBATA SHUZO

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.

Selected and Shipped by:  
KURA SELECTIONS

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.

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Sake

ULTRA-PREMIUM  
QUALITY SAKE