



# Manotsuru "BULZAI" GINJO

This is a Nama-chozo sake, which means it is left un-pasteurized until the bottling stage; this adds zestiness to the mouthfeel. Refreshing aromas of bananas and tropical fruit. The finish offers hints of licorice and white pepper over stone-driven mineral notes. Best served chilled. Bulzai "hits the mark" with a wide range of appetizers, salads, and fish.

**Grade:** Ginjo (premium quality sake)

**Nihonshu-do:** +4 to +6 (dry)

**Seimaibuai:** 55% (45% of the rice milled away)

**Rice:** Gohyaku - Mangoku

**Yeast:** k1701

**Acidity:** 1.2

**UPC:** 852282002544 (12x300ml)

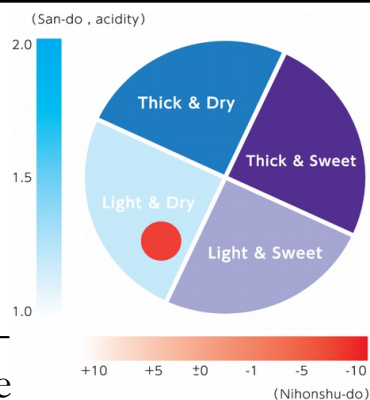
**Rating:** 92 points, Wilfred Wong; 90 points, Tastings.com

## About the Region:

Manotsuru "Bulzai" Ginjo is handcrafted at the Obata Shuzo brewery, which is located on Sado Island in the Niigata prefecture of Japan. Niigata is famed for its jizake, or unique, "micro-brewed" sakes with character. Niigata is considered by many to be the best place in the world to find high quality sake. The toji in Niigata use highly polished rice and exacting filtering techniques to create a distinctive style. They are aided by the cold climate and the isolation of the mountains, as well as good regional rice and pure mountain water. (Source: The Sake Companion).

## 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 is still owned and managed by the Obata family (Rumiko Obata). The toji (master brewer) is the acclaimed Kenya Kudo. The brewery has received multiple Gold Medals at the National New Sake Competition and the International Wine Challenge. The brewery has been featured in Wine & Spirits, the Los Angeles Times, Wine Enthusiast, and Wine Spectator.



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