



MIZUBASHO / TANIGAWADAKE · NAGAI SAKE BREWERY · GUNMA

TANIGAWADAKE Junmai-Daiginjo

*Yamada-nishiki*

Miyama Nishiki; 50% polishing; 15% ABV. Use the sensory profile below as a concise guide to aroma, sweetness, acidity, umami and finish.

15%

ABV

720 ml

VOLUME

JUNMAI-DAIGINJO

SPECIFICATION

|                                                 |                                     |
|-------------------------------------------------|-------------------------------------|
| <p>RICE</p> <p>Miyama Nishiki</p>               | <p>POLISH</p> <p>50%</p>            |
| <p>SMV</p> <p>+3</p>                            | <p>STYLE</p> <p>Junmai-Daiginjo</p> |
| <p>PRODUCER</p> <p>MIZUBASHO / TANIGAWADAKE</p> |                                     |

VERIFIED RECOGNITION

Only results that can be matched to this specific product are shown.

| RECOGNITION                        | DETAILS                                                  |
|------------------------------------|----------------------------------------------------------|
| Gold                               | Kura Master 2023 – Junmai Daiginjo category – Gold Award |
| Gold                               | Kura Master 2022 – Junmai Daiginjo category – Gold Award |
| International Wine Challenge (IWC) | 2024 – Commended; 2023 – Bronze; 2022 – Silver           |