YAMAWA

'FOR OYSTER'



Delightfully crisp and refreshing with aromas of grapefruit and fresh green herbs. A semi-dry palate with bright acidity makes this an excellent pairing for briny seafood.

Category: Japanese Sake

Area of Production: Miyagi Prefecture

Water Source: Mt. Funagata

Rice Type: Hitomebore

Rice Polishing Rate: 55%

Alcohol Content: 15.%

Sake Meter Value: +2

TA: 1.8

