



**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

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

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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.

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.

8 52282 00254 4 **Sake**
PREMIUM QUALITY SAKE