



TEDORIGAWA SHUKON

Junmai Ginjo | Rice Polishing 60%

Tedorigawa Shukon Junmai Ginjo is a dry, fruity & mellow sake made with a blend of Gohyakumangoku and Yamada Nishiki rice varieties, polished at 60%. This sake pairs well with steamed fish, dim sum, asparagus risotto, and oriental appetizers.

Tasting notes

Taste

A fruity sake with delicate Japanese Nashi pear, citrus and elderflower notes. Well balanced and smooth on the palate with subtle umami and a fresh dry finish.