

Product: Chokara Tokusen Classification: Junmai

Dry taste with rich full body, sharp end and smooth on the pallet.

Nihonshu-Do Rating: +6.0 Optimal Temperature: 45° - 50° F or Very Hot 122° F

NGELI

www.angeliniwine.com



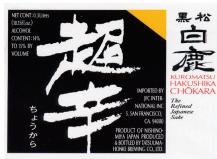
Product: Chokara Tokusen Classification: Junmai

Dry taste with rich full body, sharp end and smooth on the pallet.

Nihonshu-Do Rating: +6.0 Optimal Temperature: 45° - 50° F or Very Hot 122° F

www.angeliniwine.com





Product: Chokara Tokusen Classification: Junmai

Dry taste with rich full body, sharp end and smooth on the pallet.

Nihonshu-Do Rating: +6.0 Optimal Temperature: 45° - 50° F or Very Hot 122° F





Product: Chokara Tokusen Classification: Junmai

Dry taste with rich full body, sharp end and smooth on the pallet.

Nihonshu-Do Rating: +6.0 Optimal Temperature: 45° - 50° F or Very Hot 122° F

www.angeliniwine.com



www.angeliniwine.com