



HAKUSHIKA JUNMAI GINJO

Mild and dry in taste with a fresh, fruity ginjo flavor.

This is a well-balanced sake with substantial character.

Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.



HAKUSHIKA
JAPAN 1662



www.angeliniwine.com



Mild and dry in taste with a fresh, fruity ginjo flavor. This is a well-balanced sake with substantial character. Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.

HAKUSHIKA JUNMAI GINJO



HAKUSHIKA JUNMAI GINJO

Mild and dry in taste with a fresh, fruity ginjo flavor.

This is a well-balanced sake with substantial character.

Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.



HAKUSHIKA
JAPAN 1662



www.angeliniwine.com



Mild and dry in taste with a fresh, fruity ginjo flavor. This is a well-balanced sake with substantial character. Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.

HAKUSHIKA JUNMAI GINJO



HAKUSHIKA JUNMAI GINJO

Mild and dry in taste with a fresh, fruity ginjo flavor.

This is a well-balanced sake with substantial character.

Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.



HAKUSHIKA
JAPAN 1662



www.angeliniwine.com



Mild and dry in taste with a fresh, fruity ginjo flavor. This is a well-balanced sake with substantial character. Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.

HAKUSHIKA JUNMAI GINJO



HAKUSHIKA JUNMAI GINJO

Mild and dry in taste with a fresh, fruity ginjo flavor.

This is a well-balanced sake with substantial character.

Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.



HAKUSHIKA
JAPAN 1662



www.angeliniwine.com



Mild and dry in taste with a fresh, fruity ginjo flavor. This is a well-balanced sake with substantial character. Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.

HAKUSHIKA JUNMAI GINJO

