

FOLD

# KASUMI TSURU

## Yamahai Tokubetsu Junmai

Bold with a full body, noticeable acidity and a dry finish. Distinctly complex aroma with notes of mochi rice cake and toasted nuts leads to balanced and mature flavors of savory richness complemented by a nutty and light sweetness in the mouth.

Pair with seared tuna, pasta and steak.

ENJOY LIGHTLY CHILLED OR SLIGHTLY WARMED

### AWARDS:

GOLD MEDAL - TEXSOM Int'l Wine Awards '17  
SILVER MEDAL - Int'l Wine Challenge '19

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