

YOMI
黄泉
Junmai Ginjo



Flavor & Texture Profile



AWARD: 91 Points, GOLD MEDAL
- Los Angeles International Wine Competition '19




YOMI Junmai Ginjo


TASTING NOTES

Refreshing and hedonistic with delicious notes of melon, cherry, red berries, light cream and subtle mochi. Medium body with purity of flavor and plenty of attitude.

JUNMAI GINJO DEFINED



Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.



POLISH 58% **ABV** 13% **SIZE** 250ml

saké
ONE

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yomisake.com