

KAREN “COY” - Niigata Junmai Sake

Karen “Coy” is made by **Ichishima** (Ichi-shima) Shuzo. Founded in circa 1790. **Junmai** means “Pure Rice Wine” and thus only contains rice, koji rice, water and yeast. Rice was polished to **65%**. **Alcohol: 10-11%**, SMV: -23. Serve chilled. “*Aromas of lychee, apple, strawberry. Complex, sweet with good acidity*”. Serve as an aperitif or with light seafood dishes, Ceviche, moderately spicy dishes or salad.

“Fruity, Light & Off-dry”

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