

MIDORI KAWA - Niigata
"Green River"
Daiginjo Sake

(meedory-kawa) Midorikawa "Green River" is made by Midorikawa Shuzo in Uonuma-shi, Niigata, Japan. Founded in 1884. Rice is polished to Daiginjo quality level of 40%. Fermented slowly at low temp with koji rice prepared by labor intensive traditional process. Matured at low temperature for at least two years after fermentation. Alcohol: 17-18%, SMV: +5. Acidity: 1.5. Serve chilled.

"Matured & Noble"

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