



from the house of
GEKKEIKAN
the world's finest sake

Nigori

- Classification: Rough filtered Junmai
 - Nigori means 'cloudy' because of the rice sediment that remains in the sake after it has been coarsely filtered. Thicker and creamier than most sakes, it has a textured milk-like appearance and is characteristically sweet.
- Prefecture: Kyoto, Japan
- Region: Fushimi
- Rice: 30% milled
- SMV: -30
- Acidity: 1.8
- Amino Acids: 1.0
- ABV: 10%
- Flavors of peach, banana, and mango reveal the character of this mildly creamy sake with subtle notes of citrus.
- Best served extra cold, it's the perfect accompaniment to Indian and Thai curries, blackened shrimp, or even fajitas.
- Available in: 300ml & 720ml



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