



MIWATARI

Selection of Louis Robuchon

MIWATARI神渡 Sake Specification

<i>Brand</i>	L'Expression du "Takane -Nishiki"
<i>Origin</i>	Japan
<i>Established (place, year)</i>	Nagano Prefecture, 2018
<i>Alcohol contents</i>	14.5%, 740ml per bottle
<i>Production method</i>	Brew of modern sake with old-fashioned sake rice
<i>Rice & Source</i>	Takane Nishiki, Nagano Prefecture
<i>Type</i>	Junmai Ginjo
<i>Acidity</i>	1.3
<i>Food matching</i>	French Cuisine or Japanese Food
<i>Recommended Temperature</i>	Cold 8-10 degree for drink
<i>Cold to warm scale</i>	Cold : 8-10 degree
<i>Light to Rich scale</i>	Rich
<i>Dry to sweet scale</i>	Dry
<i>Alcohol level</i>	14.5%



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<http://estateoneintl-hk.com/japan-product/>

