



# Junmai

**Prefecture:** Culiacan, Sinaloa

**Rice:** Yamada-nishiki

Rice Milling Rate: 55%

**Alc:** 16%

**SMV:** -1

**Acidity:** 2.3

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**Color:** Pale straw yellow color with light golden hues.

**Nose:** Fruity notes of green apple, lychee, guava and pear.

**Palate:** Slightly sweet & fresh, with full bodied richness, and long finish.

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**Suggested pairing:** Ceviches, oysters, salads and soft cheese.

**Perfect serve:** Cold wine glass, at 8°C.

**Gluten free** by origin of ingredients

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**Recognitions:**





# Junmai Ginjo

**Prefecture:** Culiacán, Sinaloa

**Rice:** Yamada-nishiki

**Rice Milling Rate:** 50%

**Alc:** 16%

**SMV:** +3

**Acidity:** 1.4

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**Color:** Clear with light yellow hues.

**Nose:** Fruity notes of plum, peach and pineapple with gentle notes of yeast and steamed rice proper of the fermentation process.

**Palate:** Semi-dry, lactic and fresh character, savory acidity and medium finish.

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**Suggested pairing:** Ideal for smoked fish, fried or grilled dishes, and aged cheese.

~~**Perfect serve:** Serve in wine glass, chilled at 8°C.~~

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**Gluten free** by origin of ingredients





# Junmai Daiginjo

**Prefecture:** Culiacán, Sinaloa

**Rice:** Yamada-nishiki

**Rice Milling Rate:** 40%

**Alc:** 16%

**SMV:** +4

**Acidity:** 1.5

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**Color:** Clear with light golden hues.

**Nose:** Rich and complex notes of white flowers, tropical fruits such as pineapple & peach, and subtle cereal aromas.

**Taste:** Semi-dry, fresh and delicate floral & fruity taste. Smooth feeling in mouth with a persistent finish.

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**Suggested pairing:** Ideal to pair with sashimi, nigiris, mushrooms, risottos, pastas, steamed vegetables, and pickled roots.

**Perfect serve:** Serve in wine glass, chilled at 10°C

**Gluten free** by origin of ingredients

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**Recognitions:**

