



YUKI TORA (SNOW TIGER)

NIGORI SAKÉ



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When crafting our nigori saké, our Toji's goal was to create a saké possessing both elegance and power. Our inspiration was the softness and beauty of Yuki (the snow) and the power and strength of Tora (the tiger). The result was exactly as desired - a beautiful, elegant and softly sweet saké with the potential to stand up to strong, flavorful, spicy foods.

TASTING NOTES

Slightly sweet scent with notes of vanilla followed by flavors of coconut, cream and spice, with a smooth and soft finish. Layered with mellow and round flavors.

SUGGESTED PAIRINGS

Pairs well with spicy curry, carne asada, desserts and cigars.

PRODUCT SPECIFICATIONS

| | |
|-------------|-------------------------|
| GRADE | NIGORI |
| POLISH | 75% |
| ALCOHOL | 14.5% |
| RICE | MASSHIGURA |
| SMV | -18 |
| YEAST | 901 |
| SERVE | SHAKE AND ENJOY CHILLED |
| UPC 6/720ML | 7 47846 64027 3 |

AWARDS

88PTS, SILVER MEDAL
- American Fine Wine Competition '22

BREWERY

MBJ's (Momokawa Brewing of Japan) passion is evident in nearly 200 years handcrafting some of the finest saké in Aomori Prefecture. MBJ inherited brewing rights from Miura, a brewery that ushered in the modern era of saké in the 1800's, at the end of the Edo (Samurai) Period.

MBJ's brewing history is hallmarked by their consistency in producing outstanding saké, evident in their impressive list of awards. They are the winner of the Gold Award at the internationally renowned Japan Sake Awards for 10 years running. And for an even more incredible 67 years in a row, they are the recipient of the "Nanbu Toji Saké Appraisal Award," holding the mantle as the only brewery to achieve this long-running success.

Brewery Location Aomori Prefecture
Founding Date 1889
Brewmaster Yoshio Koizumi

NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a creamy, cloudy, and generally sweeter beverage.