

RIHAKU

DREAMY CLOUDS NAMAZAKE

ABOUT THE SAKE: Dreamy Clouds is quite special because its milling rate of 59% technically qualifies it as Junmai Ginjo grade - a rare quality level for a nigori (cloudy) sake. It presents an opportunity to move Nigori drinkers forward to new styles of sake.

TASTING NOTES & FOOD PAIRING: A bright, energetic sake and slightly effervescent Nigori that is perfect for warm weather. Notes of yuzu custard, pear and white flowers.

Try paired with chicken tikka masala, cilantro-lime shrimp or dishes with Chinese sausage.

RIHAKU: Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries—a testament to its dedication to high quality.
- Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed by four rice types.

QUALITY GRADE Nigori

SIZE 6/750ml

UPC 83560300753

Seimaibuai 59% Rice Gohyakumangoku

