



Coconut & Lemongrass

INFUSED JUNMAI GINJO NIGORI SAKÉ



MOONSTONE | COCONUT & LEMONGRASS

The first of its kind, Moonstone Coconut & Lemongrass begins with premium junmai ginjo saké and is transformed into a delicious treat with the infusion of aromatic and bright natural flavors of coconut and lemongrass.

Delicately sweet, Moonstone is the perfect introduction to saké and keeps you hooked and coming back for more.

Whether poured straight into a glass or used to create a new expressive cocktail, Moonstone couldn't be easier to enjoy, providing a flavorful starting point to any occasion. Grab a glass, kick back, and enjoy this simple pleasure.

TASTING NOTES

This velvety nigori saké is a fun blend of premium ginjo saké and lush, all-natural creamy coconut and tangy exotic lemongrass-infused flavor.

SUGGESTED PAIRINGS

Delicious with a blackened Cajun burger, spicy Asian cuisine, and chocolate.

BREWERY

Moonstone Coconut & Lemongrass is brewed at SakéOne, America's foremost producer of craft saké, where Brewmaster Takumi Kuwabara continues to expand on 28 years of brewing expertise, melding a diversity of cultures into dynamic premium handcrafted saké.

Tapping into idyllic Willamette Valley water sourced from the Coastal Mountain range in Oregon, and exclusive Calrose rice grown in the renowned region of Sacramento Valley, CA, SakéOne is driven by an uncompromised spirit to produce the highest quality saké possible.

Brewery Location Forest Grove, OR
Founding Date 1992
Brewmaster Takumi Kuwabara

INFUSED NIGORI SAKÉ DEFINED

Moonstone Coconut & Lemongrass is created by infusing premium junmai ginjo saké with coconut and lemongrass essences prior to bottling.

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

PRODUCT SPECIFICATIONS

POLISH	58%
ALCOHOL	13.5%
RICE	EXCLUSIVE CALIFORNIA CALROSE
SMV	-15
YEAST	PROPRIETARY
SERVE	CHILLED, BY ITSELF OR MIXED IN COCKTAILS
UPC 12/300ML	7 47846 25200 1
12/750ML	7 47846 25000 7

VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER