

FOLD

# KASUMI TSURU

## Kimoto Extra Dry

Rich, complex, elegant and layered - a sophisticated earthy and savory saké with obvious umami. Taste notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit.

Pair with shellfish, barbecued pork, sage roasted turkey, wild rice pilaf and flourless chocolate cake.

ENJOY CHILLED, WARM OR HOT

**AWARDS:** 92pts, Gold Medal - World Saké Challenge '17; Best in Class, Gold Medal - LA International Wine & Spirits '17

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