

# 山總



#### Yamaturu Nagayao Sinki Kuganesyu



## TASTING NOTES

### ROOM TEMPERATURE

Mushroom, Dry Barley : Elegant honey, opulent richness, underpinned by silky macadamia umami. Rounded mouthfeel, with a long finish.

#### CHILLED

Cacao Nibs, Tea Leaf: Sharp experience, allowing the acidity and notes of fresh tropical stone fruit to shine through. A cleaner finish, ideal for a warm summer afternoon.

### ON THE ROCKS

Vermouth, Dried Fruit: Diluted sweetness for a lighter experience, offering a chance to enjoy the underlying flavours. Time transforms the sake as the ice melts away; honeyed nutty notes giving way to fresh fruit flavours.

Nagayao