



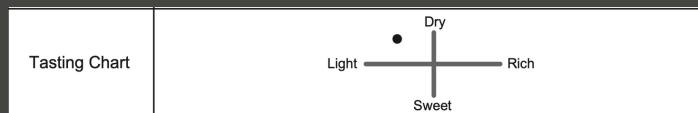
TENPIN JUNMAI GINJO

Truly handcrafted, “Tenpin” (Innate Talent) is brewed with Yamada Nishiki rice grown in Kumamoto Prefecture and Kumamoto yeast. Each batch of Tenpin is fermented slowly at low temperature before carefully hand-pressed in traditional sake bags.

ABV: 15%
Rice Polishing Rate: 55%
Volume: 720 ml
Packing: 1 Carton=12 bottles

Contents:

Yamada Nishiki Rice
Kumamoto yeast
SMV: +1.5 Acidity: +1.65



**LABEL ART BY ADELINE YEO-
MATSUZAKI, SINGAPORE FINGER
PAINTING ARTIST.**

**Chiyonosono Sake Brewery -
Founded 1896**