



TASTING NOTES

JUNMAI GINJO GENSU

If it was possible to describe an aroma as "thick", this would be the sake to do just that! Waxy Red Vines, banana pudding, and Fleischmann's dry active yeast granules. This sake has a dense palate in addition to its "thick" aroma, alluding to the fact that this is a Genshu and has no water added. Flavor profile is right smack dab in the middle of floral, fruity, and umami. The savoriness of the sake opens, as it warms up.

No salty or overly creamy cheeses for this one.

ALP BLOSSOM was the perfect pairing because the cheese also goes on a wild ride between savory, sweet, and floral. Alp Blossom's appearance makes you believe that you will be tasting an extremely floral cheese, when in reality its paste is quite savory with notes of bone broth and mushrooms. The floral notes come out when you eat closer to the rind and taste the 13 different herbs and flowers on the crust.

SENSORY NOTES: Sip sake. Eat Alp Blossom (without the rind) and you'll find it to be extremely savory. Sip the sake again and the sake becomes floral. Eat cheese again (with the rind), and the cheese becomes floral. The cheese brought out mildly sweet, syrupy notes of the sake.

MOONBLOOM SAKE



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