

# Don



#06850

Ingredient:  
Rice, Koji, Brewing alcohol, Syrup, Water

Category: Standard



ABV: 14.0%

SMV: -1

Acidity: 1.2

Amino Acidity: 1.1

Volume: 2000ml

The Way to Drink	
Chilled 	Room Temperature  59 68°F

**Brewed original sake brewed with Ginjo yeast for making your daily drink satisfied**

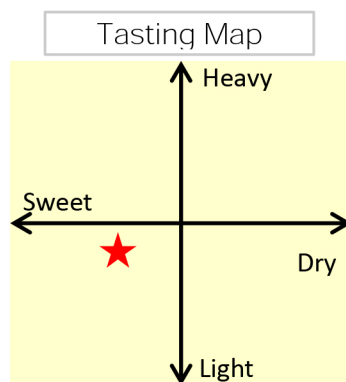
### ● Characteristics

- Specially mixed double "Koji" make the taste richer
- Mild & medium taste: Can't get tired of drinking
- Made from the specially designed yeast which produces more acid than usual. This acidity gives this sake sharpness in aftertaste.

### ● What is "double Koji"?

Brewed with two kinds of Koji - "Yellow Koji" & "White Koji". Yellow Koji can make sake mild mellow taste and give savor from rice. White Koji makes more acid and give this sake refreshing taste.

By mixing those two Koji on our special ratio, this sake has great balanced taste and it suit for daily drinking.



### ● Food Parings

The abundant amino acid makes Japanese cuisine more tasteful.

e.g.) Oden, Grilled & Sashimi tuna, Dumplings