


Product Name	Kagatobi Sparkling
Image	
Contents (ml)	720
Category	Sparkling Sake
Ingredients	RICE, RICE KOJI, CARBON DIOXIDE GAS
Rice polishing rate (how much remains)	50
Alc. %	11
SMV	+5
Acidity	1.1
Note	Based on Kagatobi Junmai Daiginjo Ai, this sake has fresh and light texture with fragrant aroma. Ideal for an aperitif and pairing with entrées. This sake would be great with carpaccio of white meat fishes with citrus sauce, Mozuku-su, boiled crab with vinegar, fresh oyster with lemon, deep fried oyster, tempura of white fish meat, Hot-pot with Ponzu sauce, Caprese with basil sauce, white-mold-cheese.
Serving memo	Best serve with cool temperature (5°C) with a wine glass