



S Junmai Daiginjo

"Wine-ish" sake for a little luxury on your weekend



#01606

Ingredient:
Rice, Koji, Water

Category: Junmai
Daiginjo

Polishing ratio: 50%

ABV: 15.5%

SMV: +1

Acidity: 1.4

Amino Acidity: 1.1

Volume:
500ml (6bottles/case)

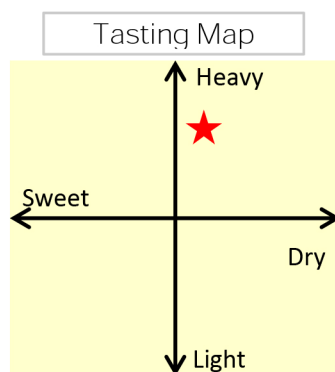
The Way to Drink	
Chilled	Room Temperatur
	59 ? 68°F

● Characteristics

- Made with 100% Yamadanishiki, "the king of sake rice"
- Moderate Ginjo aroma with a hint of spice
- Dry entry, soon followed by moderate acidity and light mouthfeel
- 500ml content is best size for a pair drinking compared with 720ml content sake

● Product Story

Our Brewery master, Mr. Takakura is renowned as "Modern Master Craftsman" selected by Kyoto City. He is very "strict" for brewing and "sensitive" about each process. Spending lots of time and effort, he brews this sake "slowly" such as: taking 24 hours for polishing rice down to 50% and 4 weeks for fermentation. From his effort and our 100-year-craftmanship, this "Spectacular" sake was launched.



● Food Parings

Rich and aromatic flavor goes well with light, simple and bland tasted food.

e.g.) White fish sashimi, carpaccio, raw Oyster