



Kyo no Tokuri Junmai Daiginjo

Try Sake Freight - Junmai Daiginjo, Junmai Ginjo and Junmai Nigori



#06475

Ingredient:

Rice, Koji

Category: Junmai
Daiginjo



ABV: 16.0%

SMV: ±0

Acidity: 1.5

Amino Acidity: 1.5

Volume:
180ml (20bottles/case)

The Way to Drink	
Chilled	Room Temperatur
	

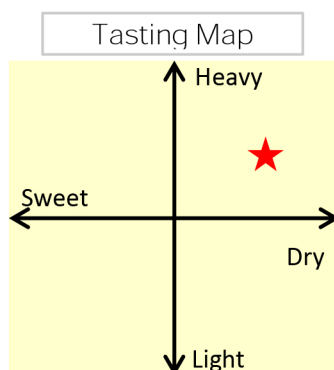
●Characteristics

- Classic design bottle - Japanese traditional "Tokuri" with a motif of "Wa (和)"
- Brewed using 100% Yamadanishiki rice, taking for 24-hour for polishing down to 50%
- It provides this sake with a hint of cotton candy and light ricy taste

●What is Tokuri?

Tokuri is a traditional sake pot and has been used in Japan from 1,000 years ago. These "Tokuri" series come with the round shaped bottles resemble traditional carafe.

As all of the sake in this series are "Junmai" or greater grade, you can learn the essence of the sake world by drinking them one by one.



●Food Parings

Good for drinking this sake in chilled with aperitif and light tasted dishes.

e.g.) Sea bream sashimi, caesar salad, canape