

Stars



#00801

Ingredient:
Rice, Koji, Water

Category: Junmai
Sparkling

Polishing ratio: 70%

ABV: 7.5%

SMV: -45

Acidity: 3.0

Amino Acidity: 1.5

Volume:
300ml (12bottles/case)

The Way to Drink	
Chilled 	On the Rocks 

Natural sparkling sake - No carbonation added

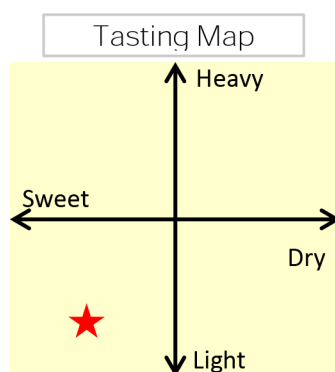
● Characteristics

- Smooth and very refreshing mouthfeel with natural bubbles derived only from fermentation
- Slightly clouded with tiny powdery materials
- Semi-sweet taste like white flower and a hint of rice with crisp finishing

● Product Story

Kyoto is known as its historical streetscape which is protected by the regulation that people cannot build high structures. Thanks to this, we have beautiful stars in the night sky.

Try to shake the bottle gently. The cloudiness inside the bottle spreads slowly. It looks like the milky way and gentle bubbles in the glass remind you twinkling stars in the sky.



● Food Parings

Of course good for an appetiser, but try with oily food or strong tasted food. This sake enhances the Umami and at last make your mouth refreshing.

e.g.) Tempura, Sushi roll with spicy tuna or sauced eels