

# Junmai Daiginjo Tatsumigura

This is a Junmai Daiginjo sake, made by polishing the rice, "Gohyakumangoku," down to 50% and carefully fermenting it at a low temperature. Through this process, it brings out a rich aroma reminiscent of fruit and a wide range of flavors. It pairs well with grilled fish and grilled chicken (salt seasoning). We recommend serving it chilled, at around 12°C.



Type: Junmai Daiginjo

Rice: Gohyakumangoku

Polishing ratio: 50%

Alc: 15% by vol

SMV: +3.0

Acidity: 1.6

Net volume: 300ml/720ml