

SAKE DAIGINJO GENSHU TENPYO TOSATSURU

大吟醸原酒 天平500



TOSATSURU G CO.,LTD
1586,YASUDA-CHO,AKI-GUN
KOCHI TEL 0887-38-
6511

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Specific name	Daiginjo
Content	500ml
Alcohol Content	18% BY VOLUME
Raw Ingredients	RICE , KOJI MOLD , BREWING ALCOHOL
Rice Variety	Yamada Nisiki
Degree of Rice Polishing	Not Exceed 40%
Sake Meter Value	+5
Acidity	1.4
Amino Acidity	1.0
Taste	Slightly Dry
JAN Code	4965387010119
Product Size	9 × 9 × H24cm
Product Weight	1.1 kg
ITF Code	14965387010116
Packing Size	19 × 28 × H26cm
Packing Weight	7.0 kg
Type of Packing	6 Bottles in a cardboard

Product Discription	Perfect sake for special occasions. Carefully handcrafted from barrel through to bottling. An elegant floral scent with subtle fruitiness, well balanced dryness and a smooth after taste.								
Temperature Guide	On the Rocks	Chilled	Normal Temperature	Lukewarmed	Warmed	Warmed	Diluted with Water	Diluted with Boiled Water	Diluted with Soda
	1°C	5°C	15°C	45°C	50°C	55°C			
Remarks Column	<p>Tosatsuru was founded long ago, tracing back to the Edo period. In 1773, the Hiromatsu family, which had been a chief retainer of the village of Yasuda in the province of Tosa during the warring states period, began making sake using rice grown in their own fields. We have inherited the unbroken company policy of "quality first, making sake of a quality we can be proud of." In our pursuit of quality, we have been awarded the gold prize a total of 46 times, the most in Japan, at the Annual Japan Sake Awards (jointly sponsored by the National Research Institute of Brewing and the Japan Sake and Shochu Makers Association).</p>								