

Tsu no Junmai Daiginjo



●Characteristics

- Made with 100% "Yamadanishiki rice"
- Filled in our original traditional sake bottle
- Fruity aroma
- Mild entry, soon followed by moderate acidity and rice flavor

●The story of "Tsu"

"Tsu" means "connoisseur" or "well-versed" in Japanese. The world of sake is very wide and there is a large range of drinkers from beginner to expert. We launched this sake as the product that "Tsu", expert drinkers can get satisfaction from drinking this.

Category: Junmai Daiginjo

Polished Ratio: 50%

ABV: 14.5%

SMV: -2

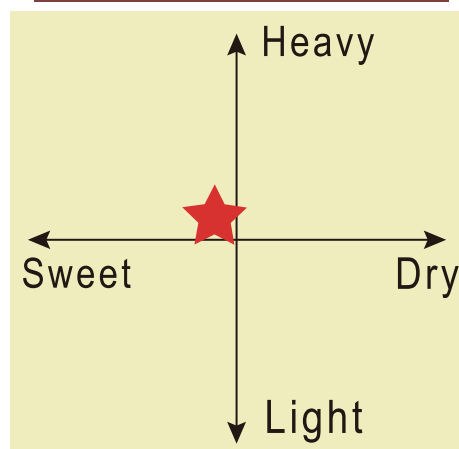
Acidity: 1.2

Amino Acidity: 1.2

Volume: 180ml

(20btl / case)

Tasting Map



●Food Pairings

Fruity and medium bodied taste goes well with Sashimi and Tempura with salt :
 e.g.) Salmon sashimi, Vegetable & seafood tempura
 with salt

The way to drink

Chilled



Room Temperature



59
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 68 °F