



**AKASHI-TAI**  
TOKUBETSU JUNMAI  
JAPANESE SAKE

Traditional brew with a satisfyingly full body and a high quality rice character. Complements sushi, sashimi and stewed fish or meat.

DRY      SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo.

Rice Milling Rate: 60%

Best served at 60-130°F. Avoid sunlight & store in a dry, cool place. Once opened consume within two weeks.

**AKASHI SAKE BREWERY**

PRODUCED & BOTTLED BY:  
AKASHI SAKE BREWERY LTD.  
1-3 OKURAHACHIMAN-CHO, AKASHI CITY,  
HYOGO 673-0871, JAPAN  
[www.akashi-tai.com/us](http://www.akashi-tai.com/us)  
PRODUCT OF JAPAN

IMPORTED BY:  
NICHE W. & S., CEDAR KNOLLS, NL  
[www.ourniche.com](http://www.ourniche.com)

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

720ML 15% ALC. /VOL.

# AKASHI-TAI

## JUNMAI (TOKUBETSU)

### JAPANESE SAKE - 720ML

明石鯛 特別純米

#### Product information

Akashi-Tai Tokubetsu Junmai begins with 100% Yamadanishiki rice grown in Hyogo Prefecture which is polished until only 60% of the grain is left. This sake is lovingly hand-crafted in every step of the process, from making rice koji to hand bottling. A traditional brew with a satisfyingly full-bodied flavor profile, clean and well structured.

- **Ingredients** Rice, Rice Koji, Water
- **Type Of Rice** Yamadanishiki sake rice from Hyogo
- **Milling Rate** 60%
- **ABV** 15%
- **Volume** 720 ML
- **Pack Size** 6
- **Case Weight** 8.08 KG
- **Pallet Specification** 23 X 6
- **UPC** 080368 25003<sup>3</sup>
- **SCC** 100 80368 25003 0

**Serving recommendation** - Chilled to enjoy the dry crispness or served warm (up to 130°F) to enjoy the sweet smoothness.

#### Tasting note

**Nose** - Creamy with undertones of pear and banana.

**Palate** - Beautifully ripe fresh banana. Rich luxurious mouthfeel.

**Food pairing** - Sushi, sashimi, salad and stewed fish or meat.

#### Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

#### JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

[www.akashi-tai.com/eng](http://www.akashi-tai.com/eng)