



AKASHI-TAI
JUNMAI GINJO
SPARKLING SAKE

Akashi-Tai Sparkling Sake is bottle fermented to create a naturally carbonated sparkling sake. Perfect for celebrations, as an aperitif or with dessert. With second fermentation this sake has preserved the zesty, fruity characteristics of freshly brewed Junmai Ginjo sake.

DRY ☐ ☐ ☐ ☒ SWEET

Rice Milling Rate: 60%

Best served chilled in a sparkling wine or sake glass.
Once opened consume within same day. Avoid shaking. Avoid sunlight & store in a dry, cool place.

1A 5¢ - ME & VT 15¢

300ML 7% ALC./VOL.

PRODUCED & BOTTLED BY:
AKASHI SAKE BREWERY CO. LTD.,
1-3 OKURAHACHIMAN-CHO,
AKASHI CITY, HYOGO 673-0871, JAPAN
www.akashisakebrewery.com

AKASHI SAKE BREWERY

IMPORTED BY: MARUSSIA
BEVERAGES USA - CEDAR KNOLLS, NJ
www.mbevusa.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.

AKASHI-TAI

JUNMAI GINJO SPARKLING SAKE JAPANESE SAKE - 300ML

明石鯛 純米吟醸発泡酒

Product information

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• Ingredients	Rice, Rice Koji,
• Type Of Rice	Sake rice from Hyogo Prefecture
• Milling Rate	60%
• ABV	7%
• Volume	300 ML
• Pack Size	12
• Case Weight	16 lbs.
• Pallet Specification	140 cases (20x7)
• UPC	080368 98999 ⁵
• SCC	100-80368-98999-2

Serving recommendation - Best served chilled in a Champagne glass or sake glass. Avoid shaking.

Tasting note

Nose - Peach and banana on the nose. Fresh and clean.

Palate - Well balanced, light fruit notes with hints of citrus and melon.

Food pairing - Pairs well with fresh salad with avocado and asparagus, cold cut meat and marinated fish, coconut ice cream with strawberries, fresh seasonal fruits.

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