

JAPANESE SAKE
DAIGINJO GENSHU
大吟醸原酒

Product information

One of Akashi-Tai's most iconic sakes that balances greater strength with a robust and fruity finish.

Ingredients Rice, Rice Koji, Distilled Alcohol, Water

Type of Rice Yamadanishiki sake rice from Hyogo

Milling Rate 38%

ABV 17%

Pack Size (12x300ml) (6x720ml)

UPC 300ml: 080368 78103²

720ml: 080368 78004²

Serving recommendation

Serve chilled in a wine or sake glass.

Tasting notes

Nose - Elegant aroma with subtle notes of honey and white spring flowers. **Palate** - A fruity and floral palate with delicate aromas of pear, as well as notes of aniseed to accompany a dry finish.

Food pairing

Lamb or duck with a rich sauce,
Oysters and other seafood,
Marinated salmon and all types of
sushi and sashimi.

300 ml Case Weight 8.08 KG

Pallet Specification 23 X 6

720 ml Case Weight 6.92 KG

Pallet Specification 19 X 8



PRODUCER SUMMARY

Akashi-Tai is the best expression of everything we believe in: a true artisan sake, handmade in small batches by our Toji (Sake Master) Kimio Yonezawa and his close team of trusted craftsmen.

It is the embodiment of Akashi Sake Brewery's spirit, and a prime example of characterful sake from Hyogo - the birthplace of sake.

“MY MISSION IS TO MAKE ARTISAN SAKES WITH CHARACTER. JOYFULLY EXUBERANT, GENEROUS AND OPEN-HEARTED SAKES.”

Kimio Yonezawa

JAPAN



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character
WITHIN.

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