

JAPANESE SAKE
JUNMAI DAIGINJO GENSHU

明石鯛 純米大吟醸原酒

Product information

Akashi Sake Brewery's "Grand Cru" that showcases the most intense flavours of Yamadanishiki rice.

Ingredients Rice, Rice Koji, Water
Type of Rice Yamadanishiki sake rice from Hyogo

Milling Rate 38%

ABV 16%

Pack Size (12x300ml) (6x720ml)

UPC 300ml: °80368 75102⁸

720ml: °80368 75003⁸

Serving recommendation

Serve chilled in a wine or sake glass.

Tasting notes

Nose - An explosion of aromas, including melon, lemon, bitter orange, sage and subtle herbaceous notes.

Palate - A perfect balance of lemon and bitter orange to offer a long-lasting finish.

Food pairing

Tuna tartare seasoned with chilli, Ginger and sesame calamari salad, Sea bream or other grilled white fish, Pork medallions with truffle, Roasted blue lobster or other shellfish.

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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