

JAPANESE SAKE
TOKUBETSU JUNMAI
特別純米酒

Product information

A traditional brew with a satisfyingly full-bodied flavour profile, clean and well structured.

Ingredients Rice, Rice Koji, Water
Type of Rice Yamadanishiki sake rice from Hyogo
Milling Rate 60%
ABV 15%
Pack Size (12x300ml) (6x720ml)
UPC 300ml: 080368 25102³
720ml: 080368 25003³

Serving recommendation
Serve chilled in a wine or sake glass.

Tasting notes
Nose - Creamy with undertones of pear and banana. Palate - A rich luxurious mouthfeel.

Food pairing
Sushi, Sashimi, salad and stewed fish or meat.

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



REVEAL THE
character
WITHIN.

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