

JAPANESE SAKE

# JUNMAI GINJO SPARKLING SAKE

## Product information

Akashi-Tai Sparkling Sake is bottle fermented to create a naturally carbonated sparkling sake.

**Ingredients** Rice, Rice Koji  
**Type of Rice** Chiyonishiki rice  
**Milling Rate** 60%  
**ABV** 7%  
**Pack Size** (12x300ml)  
**UPC** 300ml: 080368 989995

### Serving recommendation

Best served in a champagne glass.

### Tasting notes

Nose - Fresh notes of peach and banana. Palate - Well balanced on the palate, light fruit aromas with hints of citrus and melon.

### Food pairing

Fresh salad with avocado and asparagus, cold cut meat and marinated fish, Coconut ice cream with strawberries. Fresh seasonal fruits.

**300 ml Case Weight** 7.2 KG  
**Pallet Specification** 20 X 7



## 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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