

AKASHI-TAI



TOKUBETSU JUNMAI

Koji rice varietal: 100% Hyogo Yamadanishiki

Milling Rate: 60%

ABV: 15%

(6 x 720ml) / (12 x 300ml)

UPC: 080368 250033

Nose: Creamy with undertones of pear and banana.

Palate: Beautifully ripe fresh banana. Rich luxurious mouthfeel.

Food pairing: Sushi, sashimi, salad and stewed fish or meat.

Serving Suggestion: 60°-130° F



TOKUBETSU HONJOZO

Koji rice varietal: 100% Hyogo Gohyakumangoku

Milling Rate: 60%

ABV: 15%

(6 x 720ml) / (12 x 300ml)

UPC: 080368 140143

Nose: A discrete nose with lime, lemon and straw.

Palate: A dry start with citrus flavours and a smooth, well-balanced finish.

Food pairing: BBQ meats, warm soup and casserole, miso and teriyaki flavored dishes, grilled fish, sashimi and seafood in general. Also great with cheese such as cheddar and comte.

Serving Suggestion: 50°-130° F



JUNMAI DAIGINJO GENSHU

Koji rice varietal: 100% Hyogo Yamadanishiki

Milling Rate: 38%

ABV: 16%

(6 x 720ml) / (12 x 300ml)

UPC: 080368 750038

Nose: Well pronounced nose with melon, lemon, bitter orange, green grass and sage.

Palate: Superb balance of lemon and bitter orange flavors with a long lasting finish.

Food pairing: Tuna tartare with chili, ginger and sesame. Marinated octopus and calamari salad. Sea bream and white fish pan fried dishes. Pork medallion with cream truffle sauce.

Serving Suggestion: 45°-60° F



SHIRAUME GINJO UMESU

Koji rice varietal: 100% Yamadanishiki rice

Milling Rate: 58%

ABV: 14%

(6 x 500ml)

UPC: 080368 970051

Nose: Dry fruit, date cherry and plum.

Palate: Sweet with rich prune, almond flavors with refreshing dry fruit.

Food pairing: Cooked fruit such as apricot compote or on its own as a dessert wine. Mince pies, Christmas pudding or cake, Bakewell tart with vanilla ice cream.

Serving Suggestion: 40°-60° F



JUNMAI GINJO SPARKLING

Koji rice varietal: 100% Chiyonishiki rice

Milling Rate: 60%

ABV: 7%

(12 x 300ml)

UPC: 080368 989995

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.

