



AKASHI-TAI
JUNMAI DAIGINJO GENSHU
JAPANESE SAKE

A full-bodied sake with fruity, floral aromas. This medium dry sake is well balanced with hints of lemon and bitter orange. A good match for fish, lightly spiced dishes and salads.

DRY ●●●● SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo,
 Rice Milling Rate: 38%

Serve chilled.
 Avoid sunlight & store in a dry, cool place.
 Once opened consume within one week.

AKASHI SAKE BREWERY

PRODUCED & BOTTLED BY:
 AKASHI SAKE BREWERY LTD.
 1-3 OKURAHACHIMAN-CHO, AKASHI CITY,
 HYOGO 673-0871, JAPAN
www.akashi-tai.com/us
 PRODUCT OF JAPAN

IMPORTED BY:
 NICHE W. & S., CEDAR KNOLLS, NJ.
www.nurliche.com

DATE CODE AREA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

720ML 16% ALC./VOL.

AKASHI-TAI

JUNMAI DAIGINJO GENSHU

JAPANESE SAKE - 720ML

明石鯛 純米大吟醸原酒

Product information

Akashi-Tai Junmai Daiginjo Genshu is a floral and fruity sake full, broad palate and a hint of minerality. A full-bodied sake with elegant and aromatic aromas.

- **Ingredients** Rice, Rice Koji, Water
- **Type Of Rice** Yamadanishiki sake rice from Hyogo
- **Milling Rate** 38%
- **ABV** 16%
- **Volume** 720 ML
- **Pack Size** 6
- **Case Weight** 8.08 KG
- **Pallet Specification** 23 X 6
- **UPC** 080368 75003⁸
- **SCC** 100 80368 75003 5

Serving recommendation - Serve chilled in a wine or sake glass.

Tasting note

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.

Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

www.akashi-tai.com/eng