



CHIYOMUSUBI SAKE

“SORAH” Sparkling Sake

Platinum Results of London Sake Challenge 2020

REGION: Japan / Tottori

SORAH has the meaning of “beautiful aroma” and “stars in the sunrise” among Native americans, and JAPN’S PREMIUM SPARKLING SAKE “CHIYOMUSUBI SORAH” is made in the hopes to reflect that beautifully clean dream like atmosphere.

CHIYOMUSUBI SORAH is made with the technique of secondary fermentation within the bottle, meaning the bubbles are natural.

TASTING NOTE

It contains the gentle sweetness of rice and mild acidity, and the tiny bubbles last for a long time.

FOOD PAIRING

Oyster dishes, Beef steak

Volume: 720ml / 360ml

Alcohol Percentage:13%

Company Philosophy

“CHIYOMUSUBI” means eternal ties with people. It also represents love between husband and wife, among parents and their children, brothers and sisters, and friendship among friends and neighbors. It is also a word for celebration. “Creation of happiness” is our management philosophy, which for customers and other people involved with Chiyomusubi. We consider deliciousness in the first place when we make sake. Rich taste, gentle aroma and smoothness are our bases of deliciousness.

Surrounded by great environment of our regional area in Tottori prefecture, by making fermented drinks like sake and shochu with safe and genuine ingredients, we want to contribute to happiness of people all over the world.

