



TATSURIKI SAKE

DAIGINJO KOMENO SASAYAKI

米のささやき



World Wine Championships Platinum Medal
U.S. National Sake Appraisal 2020 Gold Medal

Rice:	Hyogo Special A Grade Yamada Nishiki
Rice-Polishing Ratio:	40% - 50%
Acidity*:	1.5
Volume:	720ml * 10 bottles per case / 300ml * 30 bottles per case
Alcohol Percentage:	13%
720ml / 300ml AB Sku#:	863452 / 863453

Daiginjo sake that represents Ryukoku, using 100% Yamada Nishiki from Hyogo prefecture's special A district. Since its launch in 1979, it has been loved for over 40 years. One of the sakes that created the culture of Daiginjo.

TASTING NOTE

Because they use only the best Yamada Nishiki, they are able to reveal various layers in this full-bodied favorite.

FOOD PAIRING

Sushi, Cheese

*If the acidity is higher than 1.5, it's said that the sake has rich and dry taste. However each acid influences the sake's taste differently, so the acidity you feel can be different depending on the amount or the ratio of each acid.



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