

ARRIVE

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GOLD

Joy has arrived.

Junmai Daiginjo

Captivating centuries as the color of endless allure, similarly, our junmai daiginjo Gold sake is made with the luxurious Yamada-Nishiki.

TASTING NOTES:

This sake is made with the luxurious Yamada-Nishiki. Gentle and full-bodied ginjo aroma. It has a rich and mellow flavor with floral and mature tropical fruit hints..

FOOD PAIRINGS:

We recommend matching this sake with dairy fat-based dishes such as scallops sautéed in butter, gratin, white fish meunière, and more.

RECOMMENDED SERVING TEMPERATURE: 10-15 °C

STORAGE TEMPERATURE: 5-20 °C



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Year of Production:	2021
Master Brewer (Toji):	Yasutaka Morikawa
Rice type:	Yamada Nishiki (Rice polishing ratio 40%)
Water source:	Ou Mountains subsoil water
Raw Material Production Area:	Hyogo Prefecture
ABV:	14,5%
Presentation:	300, 720 & 1.800 ml.
Sake degree:	-4

VEGAN AND KOSHER / NO SUGAR / NO SULFITES / ADDITIVE-FREE