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OLD

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:

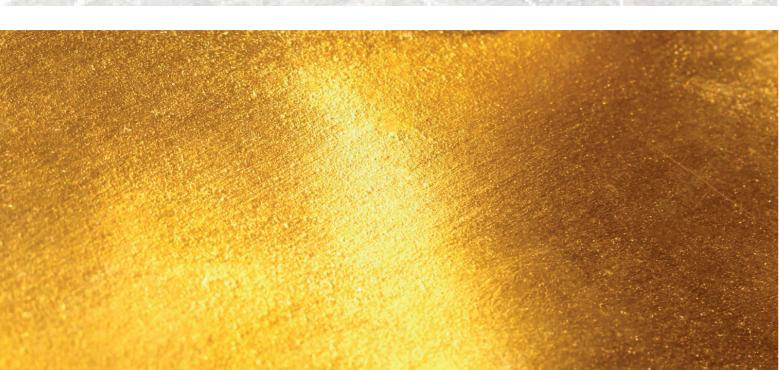
This sake is made with the luxurious Yamada-Nishiki. Gentle and full-bodied ginjo aroma. It has a rich and mellow flavor with floral and mature tropical fruit hints ...



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







GOLD

Year of Production:	2021
Master Brewer (Toji):	Yasutaka M
Rice type:	Yamada Nis
Water source:	Ou Mountai
Raw Material Production Area:	Hyogo Pref
ABV:	14,5%
Presentation:	300, 720 &
Sake degree:	-4

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