



SOJA BLACK

FACT SHEET

Unveiling the Essence of Okayama

SOJA Black is meticulously crafted using Omachi rice polished to 45%, followed by a low-temperature fermentation process extended over time. This junmai daiginjo variety is renowned for its distinctive features.

SOJA Black takes its namesake from the town of Soja in Okayama, both where the sake is brewed as well as the birthplace of Omachi rice.

Composition

Made with 100% Okayama Omachi rice

- Sake Type - Junmai daiginjo
- Origin - Okayama, Japan
- Polishing rate - 45%
- Sake Meter Value - ± 0
- Alcohol content - 16.5%
- Acidity - 1.8
- Amino acids - 1.3
- Storage Instructions - Room temperature (refrigeration recommended)

Recommendations



Dish Pairing

Red fish dishes including sashimi, carpaccio, vegetable tempura . Red meats.



Serving Style

On the rocks, lightly chilled

** Limited quantity available 2023 / 2024 season*

Flavor Profile

Sweetness Sweet  Dry

Intensity Light  Savory

Aroma Low  High



REQUEST SAMPLES OR TASTINGS

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