

## CHIYOMUSUBI SAKE

### Junmai Daiginjyo “Goriki 30”

**REGION:** Japan / Tottori

Goriki is an original sake rice from Tottori prefecture. Literally it means “strong power”. Now, only 8 sake breweries in Tottori can make sake with Goriki. Goriki 30 is the highest quality sake that is made by polishing down to 30% and fermenting carefully.

### TASTING NOTE

It attracts people with its gorgeous aroma and rich taste reminiscent of apple like fruits.

### FOOD PAIRING

Sushi, Dessert, Chocolate

**Seimaibuai:** 30%

**Nihonshudo:** +3

**Rice:** Goriki

**Volume:** 720ml

**Alcohol Percentage:** 16%

---

### 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.

