



TATSURIKI SAKE

JUNMAI DAIGINJO

"AKITSU" 秋津



Rice:	Hyogo Special A Grade Yamada Nishiki
Rice-Polishing Ratio:	35%
SMV*:	+2
Volume:	720ml * 6 bottles per case
Alcohol Percentage:	16%
AB Sku#:	863446

Hyogo

Akitsu Junmai Daiginjo is aged in the bottle for at least 8 years, giving it a complexity that is hard to match. It only uses the finest Yamada Nishiki from famous Akitsu district, focusing on soil quality and terroir.

TASTING NOTE

The rice is dried naturally, making for high-quality brewing. Boasts a very light nose of honeysuckle and musk melon, a light to medium body and a gorgeous true depth of flavor, and a clean cut finish.

FOOD PAIRING

Boiled Tofu, Sashimi, Japanese Dishes

*SMV stands for Sake Meter Value and it measures the density of sake compared to water. The higher the number, the richer the sake becomes.



s.c.wine