



72 cl

SAKE CLASSIFICATION
JUNMAI DAIGINJO

Mikadomatsu Toranomaki +8

JAPANESE SAKE CLASSIFIED AS JUNMAI DAIGINJO.

Sake: Nihon-shu, Japanese rice brew.

Classification: Junmai Daiginjo.

Rice: Saitama Shizuku.

Polishing ratio: 50%

SMV: +8 (on a scale where +10, is very dry and -10, is sweet)

ABV: 16% vol.

Acidity: 2,0.

Amino acid: 0,9.

Yeast: 9.

Ingredients: rice, koji rice (malted rice), water, yeast.

Description: a very dry Junmai Daiginjo, brewed in Nambu Toji's technique in a low-temperature fermentation with a ginjo yeast, using ultra-hard water (hardness 148 mg/L) and local rice from Saitama Prefecture, all to preserve aroma and flavor. The fragrance is fruity and has a bit of green grass, an astringent flavour with green apples and honey melon, it is recommended to serve well chilled in a wine glass.

Pairings: suitable for sushi, lightly grilled fish dishes, lobster, oysters and also for white miso and konbu dishes.

Brewery: Matsuoka Sake Brewery Co Ltd, 7-2 Shimofurutera, Ogawa, Hiki District, Saitama 355-0326, Japan

Country of origin: Japan.

Storage: quality sake of this type should be served chilled, 10 °-14 ° C. Opened bottle should be stored closed and refrigerated and should be consumed within 6 weeks. Unopened bottle can be stored cool and dark for up to 2 years.

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