

Junmaishu MOMONGA yamadanisiki

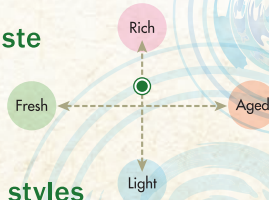
諏訪泉



*Sake blessed by the sun
- Taste of richly-grown rice*

◆ Characteristics of the taste

A slightly strong texture that powerfully spreads its umami. Long-lasting aftertaste.



◆ Recommended drinking styles

Chilled in the fridge	<i>Hiya</i> normal temperature	<i>Nurukan</i> 45°C	<i>Jokan</i> 50°C	<i>Atsukan</i> 60°C
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◆ Foods it pairs well with

- Oden
- Fried cake of minced meat
- Char-broiled chicken
- Mimolette cheese (with tare sauce)

Product details, size, specs, etc.

- Rice used: Yamadanishiki
- Milling rate: 70%
- Alcohol by volume: 15%
- Storage: Cold dark place
- Aged period: 18 months
- Shipment: At normal temperature

	Width	Depth	Height	Weight	Volume
Bottle	78 mm	78 mm	295 mm	1.3 kg	720 ml
Box	295 mm	195 mm	325 mm	8 kg	6 bottles

- JAN Code: 4948078368522

Retail price: 1,500 yen (excluding tax)

Tips

What is
“momonga” ?

Momonga (Japanese flying squirrels) live in subalpine forests from Honshu (the main land of Japan) to the Shikoku and Kyushu regions. They eat nuts, buds, fruits and tree bark. They are nocturnal in habit. They are an endangered species in Tottori Prefecture, seen living in the cedar forests in Ashizu in Chizu Town.