

Junmai Daiginjyo OOTORI Platinum

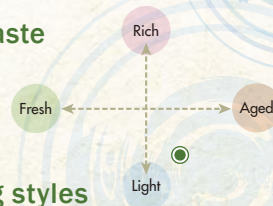
諏訪泉



High quality Junmai Daiginjyo brewed with very limited Awa Yamada Nishiki rice

◆ Characteristics of the taste

Noble aroma, delicate and elegant umami taste by low temp aging.



◆ 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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◆ Food pairing

- Clear soup
- Carpaccio
- Custard pudding
- Caprese

Product spec

- Rice used: Awa-cho, Tokushima grown Awa-yamadanishiki
- Milling rate: 40%
- Alcohol by volume: 16%
- Aged period: 3 years
- Storage: Cold dark place
- Shipment: At normal temperature

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

■ JAN Code: 4948078300652

Retail price: 6,000 yen (excluding tax)

Tips

**Special limited
AWA YAMADA NISHIKI RICE**

Selected superior quality Awa-grown yamada nishiki in the season by the Brew Master and Agricultural Specialist.