

Junmai Ginjyo SUGINOSIZUKU

Mushroom bouquet label

諏訪泉

*Collaborated with Kaeru-Koubou,
to design this unique
“Mushroom bouquet label”*

◆ Characteristics of the taste

Round and soft texture. This sake pairs wonderfully with mushroom dishes.



◆ Recommended drinking styles

Chilled in the fridge	Hiya normal temperature	Nurukan 45°C	Jokan 50°C	Atsukan 60°C

◆ Food pairing

- Tempura Mushroom
- Mushroom saute
- Sukiyaki
- Seasoned rice with mushrooms

Product spec

- Rice used: Chizu grown Tama Sakae rice
- Milling rate: 55%
- Alcohol by volume: 15%
- Storage: Cold dark place
- Aged period: Integrated temperature is 3,000°C
- 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: 4948078330079

Retail price: 1,350 yen (excluding tax)

Tips

What is Kaeru Koubou

<http://www.5b.biglobe.ne.jp/k-kobo/>

The unique design studio which is located in Daisen, Tottori is where this special edition of label was designed by Ms. Mizo. This work-shop is specializing in realistic hand-made reptile figure or designing.