

Junmaishu TANAKA NOJYO

諏訪泉

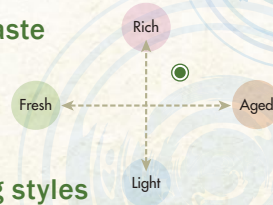
Brewed with special Yamada Nishiki rice from Tanaka Farm

The high quality of rice leads its self to high quality sake



◆ Characteristics of the taste

Full bodied, robust and dry. Well balanced umami acidity is excellent with rich food.



◆ Recommended drinking styles

| | | | | |
|-----------------------|--------------------|----------------|--------------|----------------|
| Chilled in the fridge | <i>Hiya</i> | <i>Nurukan</i> | <i>Jokan</i> | <i>Atsukan</i> |
| | normal temperature | 45°C | 50°C | 60°C |

◆ Food pairing

- Pan-fried veggies
- Gratin with egg plant
- Gibier dish
- smoke cheese

Product spec

- Rice used: Yamada Nishiki from Tanaka Farm
- Milling rate: 70%
- Alcohol by volume: 16%
- Storage: Cold dark place
- Aged period: 3 years
- 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: 4948078368921

Retail price: 1,350 yen (excluding tax)

Origin of Product Name

TANAKA NOJYO

Agricultural company which locate in Yazu-cho. They are committed to use organic fertilizers. This sake is named after "TANAKA NOJYO" which is uses 100% of their rice.