

Junmai Ginjyo YAKAMIHIME SWEET

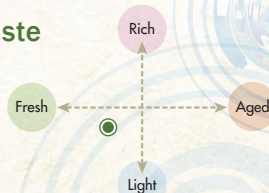
諏訪泉

*Fruity rice wine
- With a refreshing, sweet-sour taste*



◆ Characteristics of the taste

With the harmony of citric acid derived from *shiro-koji* and sweetness from rice, this variety of *Junmaishu* provides you with a new feeling.



◆ Recommended drinking styles

Chilled in the fridge	Hiya normal temperature	Nurukan 45°C	Jokan 50°C	Atsukan 60°C
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*About 15°C

◆ Food pairing

- Vegetable salad
- Mascarpone cheese

Product spec

- Rice used: Tamasakae
- Milling rate: 55%
- Alcohol by volume: 12%
- Storage: Cold dark place
- Aged period: N/A
- Shipment: At normal temperature

	Width	Depth	Height	Weight	Volume
Bottle	65 mm	65 mm	200 mm	0.55 kg	300 ml
Case	295 mm	230 mm	225 mm	6.9 kg	12 bottles

- JAN Code: 4948078368935

Retail price: 800 yen (excluding tax)

Tips

What is "Yakamihime"?

Yakamihime is the name of a princess who appears in "*Kojiki*", the myths about the foundation of Japan, who Okuninushi marries with the help of the hare of Inaba. Tottori Prefecture, where Suwaizumi is produced, is the setting for this story.