

SUWAIZUMI Junmaishu

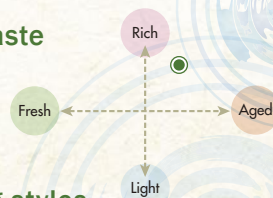
諏訪泉

Great for “Dinner Drink”
Easier to pair with a wide variety of foods



◆ Characteristics of the taste

Subdued taste, well balanced umami, with clear finish and dry aftertaste.



◆ 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

- Simmered Taro and caramari
- Fried bacon and potato
- Dried fish
- Gouda Cheese

Product spec

- **Rice used:** Tamasakae (75%), Yamada Nishiki (25%)
- **Milling rate:** Tamasakae (65%), Yamada Nishiki (70%)
- **Alcohol by volume:** 15%
- **Storage:** Cold dark place
- **Aged period:** Integrated temperature is 8,000°C
- **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:** 4948078368331

Retail price: 500 yen (excluding tax)

Tips

About the color of Junmaishu

Junmaishu has a golden yellow or amber color which was called Yamabuki Iro in ancient times. This unique color is due to the aging process, and makes this the one of the character of *Junmaishu*.