

Junmai Daiginjyo OOTORI Gold

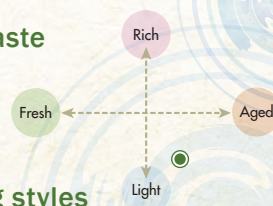
諏訪泉



*Artisan Sake, The Gold Standard
of our brewery*

◆ Characteristics of the taste

Classy, delicate, mellow and filled with great depth of flavor.



◆ Recommended drinking styles

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

- Savory egg pudding
- Baked oyster
- Baked cheese
- Parmigiano Reggiano

Product spec

- Rice used: Yamadanishiki
- Milling rate: 40%
- 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: 4948078300621

Retail price: 5,000 yen (excluding tax)

Tips

What is Yamada Nishiki Rice

It known as the king of sake rice and has been around since the 1930's. It has large grain, well defined Shinpaku, and easy is to make Koji.