

Junmai Daiginjyo OOTORI Silver

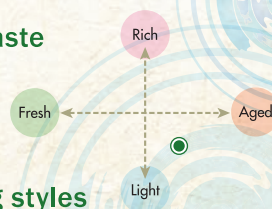
諏訪泉



*Mild and rich sake
- Elegant and silky taste*

◆ Characteristics of the taste

Gentle and smooth texture. Delicious fruity taste that goes well with foods containing fat.



◆ 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

◆ Foods it pairs well with

- Braised pork belly
- Tempura
- Tomato cream pasta
- Brie cheese

Product details, size, specs, etc.

- Rice used: Yamadanishiki
- Alcohol by volume: 16%
- Aged period: 3 years
- Milling rate: 50%
- Storage: Cold dark place
- Shipment: At normal temperature

	Width	Depth	Height	Weight	Volume
Bottle	78 mm	78 mm	295 mm	1.3 kg	720 ml
Box	295 mm	195 mm	325 mm	8 kg	6 bottles

■ JAN Code: 4948078322647

Retail price: 3,000 yen (excluding tax)

Origin of Product Name

What is "Ootori"?

Ootori is an imaginary large bird beyond human knowledge that appears in "Soji", an ancient Chinese text. We gave this name in the hopes that it will fly high, fluttering its wings.