

# Awa-yamadanisiki vintage 2015

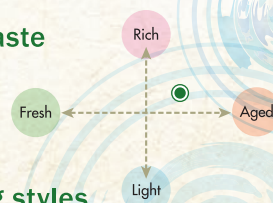
諏訪泉

*A dry umami resulting from long-term aging  
- Enjoy its true value by Kan (Warmed Sake)*



## ◆ Characteristics of the taste

Full-body, aged *Junmaishu* .  
You can enjoy a solid umami  
and aftertaste.



## ◆ Recommended drinking styles

Chilled in the fridge	<i>Hiya</i> normal temperature	<i>Nurukan</i> 45°C	<i>Jokan</i> 50°C	<i>Atsukan</i> 60°C
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## ◆ Foods it pairs well with

- Sukiyaki
- Braised sea bream head
- *Nikujaga* meat and potato stew
- Comte cheese

## Product details, size, specs, etc.

- Rice used: Yamadanishiki
- Milling rate: 60%
- Alcohol by volume: 15%
- 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
Box	295 mm	195 mm	325 mm	8 kg	6 bottles

- JAN Code: 4948078367174

**Retail price: 1,600 yen (excluding tax)**

### Tips What is "Awa-yamadanishiki" ?

It is a kind of Yamadanishiki rice from Awa Town in Tokushima Prefecture. Its higher quality derives from the sunlight it receives all day long in the rice fields along the Yoshino River running from west to east.

Chugoku Sake Awards 2018  
The GOLD MEDAL is awarded  
to Suwa Shuzo Co.,Ltd.  
For Awa-yamadanisiki  
vintage 2015 in Category  
*Kan* (Warmed Sake).

