



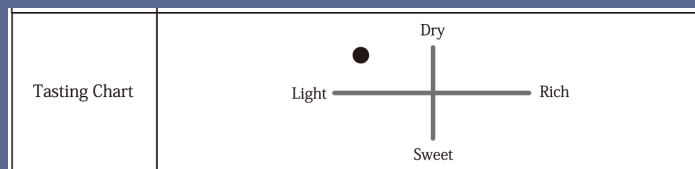
OTAKIJYO JUNMAI GINJO

Character

Gentle and unobtrusive, but the aroma of the fruit is reminiscent of white wine, it is well-balanced, smooth and refreshing. It is a sake that goes well with any dish.

ABV: 15%
Rice Polishing Rate: 60%
Size: 720 ml
Packing: 1 Carton=12 bottles
Amino Acid Content:1.3
SMV:+2.5
Acidity:1.4

Sake Rice: Yamadanishiki/ Miyama Nishiki
Sake Yeast: M310



Label Art by Adeline
Yeo-Matsuzaki,
Singapore finger
painting artist.

Toyonotsuru Sake Brewery
Estb. 1781