



AKASHI-TAI
DAIGINJO GENSHU
JAPANESE SAKE

Aromatic, medium-bodied with hints of honey, lily, pear & a touch of spice. Complements hot or cold dishes particularly seafood.

DRY SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo.

Rice Milling Rate: 38%

DATE CODE AREA

Serve chilled.
Avoid sunlight & store in a dry, cool place.
Once opened consume within two weeks.

AKASHI SAKE BREWERY

PRODUCED & BOTTLED BY:
AKASHI SAKE BREWERY LTD.
1-3 OKURAHACHIMAN-CHO, AKASHI CITY,
HYOGO 673-0871, JAPAN
www.akashi-tai.com/us
PRODUCT OF JAPAN

IMPORTED BY:
NICHE W. & S., CEDAR KNOLLS, NJ.
www.ourniche.com

720ML 17% ALC./VOL.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

AKASHI-TAI

DAIGINJO GENSHU

JAPANESE SAKE - 720ML

明石鯛 大吟醸原酒

Product information

Akashi-Tai Daiginjo Genshu is a luxuriously aromatic, medium-bodied sake made only in the mid-late winter months from the highest grade Yamadanishiki rice. This sake is perfect for both connoisseurs and those who are just starting to discover.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Yamadanishiki sake rice from Hyogo
- **Milling Rate** 38%
- **ABV** 17%
- **Volume** 720 ML
- **Pack Size** 6
- **Case Weight** 8.08 KG
- **Pallet Specification** 23 X 6
- **UPC** 080368 78004²
- **SCC** 100 80368 78004 9

Serving recommendation - Serve chilled in a wine or sake glass.

Tasting note

Nose - Elegant, lightly honeyed notes and hints of white lily.

Palate - This floral fruity sake has delicate flavors of white flowers and pear with a subtle hint of anise followed by a lemony dry finish.

Food pairing - Vinaigrette, lamb, duck, spices such as anise and cardamom. Oysters and other fresh seafood. Marinated salmon with fresh seasonal salad. Variety of sushi and sashimi.

Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

www.akashi-tai.com/eng