

OKUNOMASTU SAKE 24

TASTING NOTES

Clear. Mild aromas of citrus and juniper berry with a clean, dry body and a vanilla cream with nut finish.

Classification: **SAKE**
Polishing Rate: **70%**
Rice Grain: **Chiyonishiki**
SMV: **+33**
Acidity: **1.0**
Alcohol %: **24%**
Location: **Fukushima**
Producer: **Okunomatsu Sake Brewing Co., Ltd.**
Size: **300ml, 750ml**



Produced to feature a higher than average alcohol content, our super dry "Sake 24" is the first and best sake to be served "on the rocks." This sake possesses a delicate Ginjo aroma and spirits-like sharpness without the bitter aftertaste.

Contains 0.16% sugar by volume. Generally, Junmai sake contains 1.42% of sugar by volume, and Honjozo contains @ 1.42%-1.70%.

"Soju" is a distilled product that yields a high alcohol percentage with no sugar.

"Okunomatsu Saké 24" is a fermented rice product that also yields a high alcohol percentage, but at the same time contains a small amount of sugar-making this product unique.

This new, revolutionary sake is extremely refreshing and can be enjoyed, straight, on the rocks or in cocktails.