

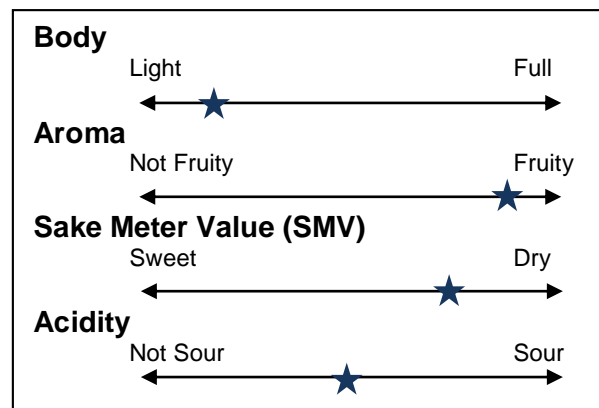
# OKUNOMASTU “JUHACHIDAI IHEI” Daiginjo

## TASTING NOTES

Clear with a silvery cast. Mild aromas of vanilla yogurt, dried coconut and peppered melon with a satiny, fruity medium-to-full body and a very well-balanced and vibrant finish with notes of creamy vanilla, sweet and peppery spices and kiwi. A roller coaster of flavor.

2015 BTI World Wine Championships Gold Medal 94pt (**Exceptional**)

Classification: **Daiginjo (Shizuku Sake)**  
Polishing Rate: **40%**  
Rice Grain: **Yamada Nishiki**  
SMV: **+5.0**  
Acidity: **1.3**  
Location: **Fukushima**  
Producer: **Okunomatsu Sake Brewing Co., Ltd.**  
Size: **720ml, 1.8L**



**Delicate Flavor with fine lines of fruity lightness. Balanced flavor and fragrance spreads gently and accelerates on the tongue in crisp waves. This is a shizuku sake, using only the finest first drips from the filtering bags.**

**“Shizuku”= Drip Sake (Free Run sake):** Sake that is separated from lees **without external pressure** (not mechanically) by hanging bags and allowing it to drip slowly. This finely crafted sake is named after the brewery’s second generation president, “IHEI”. Every sake brewery brews special batches of sake just for appraisals / competitions held throughout Japan. Whatever remains from these batches is bottled for this particular product.

Limited in production. Originally designed for sake competition.

Truly high quality sake good enough for sipping, like wine.

<Recommended Way of Serving>

**Recommended Temp**

**CHILLED**

You can enjoy drinking sake with wine glasses to expand not only the taste, but the aroma as well. Due to the fruity aroma that comes from ginjo and daiginjo style sake, wine glasses greatly enhance the sweetness and UMAMI. Try it out! You will be amazed and satisfied.

**Recommended Dishes**

Matches perfectly with dishes that highlight its fresh ingredients.

(ex.) Fresh Oyster, Lobster, Whitefish Baked with Salt

