

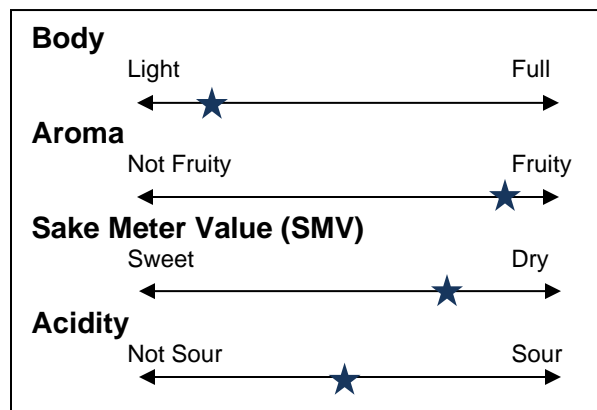
# OKUNOMASTU “JUHACHIDAI IHEI” Daiginjo

## TASTING NOTES

Clear with a silvery straw cast. Aromas of Granny-Smith apple, carnation, and lychee with a satiny, vibrant, fruity light body and a warming, medium-length ripe apricot, key lime, focaccia, toffee, custard, and sea salt finish. An upstanding Daiginjo sake with great balance, bright acidity, and stylish profile.

2019 BTI World Wine Championships Gold Medal 94pt (**Exceptional**)

Classification: **Daiginjo (Shizuku Sake)**  
Polishing Rate: **35%**  
Rice Grain: **Yamada Nishiki**  
SMV: **+5.0**  
Acidity: **1.3**  
Location: **Fukushima**  
Producer: **Okunomatsu Sake Brewing Co., Ltd.**  
Size: **720ml, 1.8L**



Finely crafted sake named after the brewery's second generation president, "IHEI".

**Shizukuzake:** Drip-filtered Sake. Separated from lees without external pressure. Newly fermented, "un-pressed" sake transferred to hanging burlap sacks, allowing the purest drops to filter out into a collection jug.

Limited Production/Special Batch originally made for Japanese sake competition/appraisal event.

Delicate aroma with fine lines of fruity lightness. Balanced flavor that spreads gently and accelerates on the tongue in crisp waves.

Truly high quality sake that can be enjoyed like wine. Good for either sipping or pairing with food.

<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 Oysters, Lobster Thermador, Whitefish Baked with Salt, Roast Chicken with a Glaze of Peach.

