

"Yososaku" Daiginjo

Manotsuru About the Sake: This Daiginjo has a wonderful aromas of pear and soft honey with a well-rounded balance. Best served mildly cool to enjoy the elegance. It goes well with a wide range of food, including light meat.

This sake was named in honor of our brewery's founder, Yososaku Obata.

Grade: Daiginjo (ultra-premium) Region: Sado Island, Niigata Yamada - Nishiki Rice:

Nihonshu-do: +4 to +6 (dry) Seimaibuai: 40% (60% of the rice milled away)

Yeast: k1801

About the Brewery: Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice. The kura (brewery) is still owned and managed by the Obata family. The toji (master brewer) is the acclaimed Kenya Kudo.

PRODUCT OF JAPAN - 720 ML - ALC.16-17 % BY VOL. PRODUCED AND BOTTLED BY OBATA SHUZO



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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.



