



1.8L

OZEKI TARU SAKE

TASTING NOTES

PEPPERY, OAKY, SMOOTH

A smooth taste with hints of cedar and a woody aroma.

SERVING TEMPERATURE

Room temperature, Chilled

SUGGESTED FOOD PAIRINGS

Buffalo wings, Yakitori, Spicy food

KEY FACTS

Ozeki Taru Sake is stored in the 'Yoshino' cedar barrels which were the traditional method for storing and transporting sake before the advent of stainless.

Taru sake is a special occasion sake that was once only served at weddings or ceremonies with the traditional breaking of the cask.

POP TEXT

Aged in a cedar cask to produce a remarkably smooth sake with ethereal cedar aroma.

Ozeki Taru Sake is spicy but smooth on the palate with a nice woody aroma.

AVAILABLE POS

Shelf talker, Table insert

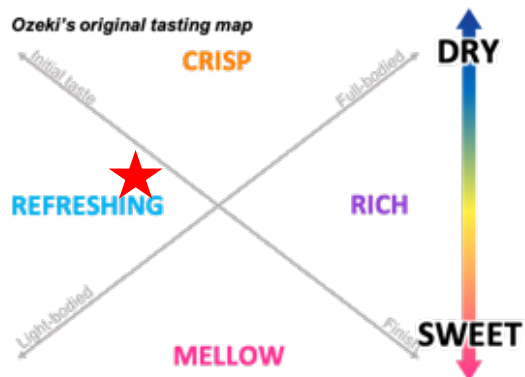
SPECIAL FEATURES

GLUTEN-FREE

SULFITE-FREE

TYPE	Taru sake
POLISHING RATE	73%
RICE	Nakate-shinsenbon
SAKE METER VALUE	+3
ALCOHOL	14%
ACIDITY	1.3
SIZES	300ml, 1.8L
ORIGIN	Hyogo, Japan

Ozeki's original tasting map



300ml

OZEKI SAKE (U.S.A.) INC.



www.ozekisake.com / www.ozeki.co.jp