

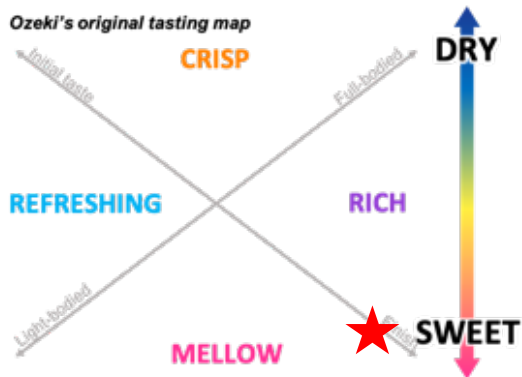
JUDAN JIKOMI



700ml

TYPE	Junmai Daiginjo
POLISHING RATE	40%
RICE	Yamada Nishiki
SAKE METER VALUE	-30
ALCOHOL	16%
ACIDITY	1.9
SIZES	6/700ml
ORIGIN	Hyogo, Japan

Ozeki's original tasting map



TASTING NOTES

FRAGRANT, FRUITY, VELVETY

A fruity bouquet with a sweet, rich taste and a velvety texture that glides on the palate.

SERVING TEMPERATURE

Room temperature, Chilled

SUGGESTED FOOD PAIRINGS

Aperitif, Dessert

KEY FACTS

Judan Jikomi is modeled after late harvest dessert wines bringing out the concentrated sweetness and complexity of sake like a great Sauternes. Judan Jikomi is meticulously brewed at low temperature. The addition of steamed rice and rice koji take more than three times as long as the standard brewing method resulting in a ten-step (Judan) process (Jikomi).

The low temperature fermentation takes 50-60 days, slowly extracting the elegant aroma and flavor from the mash. Using 100% Yamada Nishiki rice – the “king” of sake rice.

POP TEXT

AVAILABLE POS

Shelf talker, Poster

SPECIAL FEATURES

GLUTEN-FREE
KOSHER
VEGAN FRIENDLY

SULFITE-FREE
NON-GMO

AWARDS

Robert Parker 92 points

Gold Medal - Monde Selection 2017

Superior Taste Award – International Taste Institute 2016 – 2017

Double Gold Medal - Asia Wine & Spirits Awards 2016



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