



720ml

TYPE	Junmai
POLISHING RATE	70%
RICE	Yamada Nishiki
SAKE METER VALUE	+7
ALCOHOL	15.4%
ACIDITY	1.7
SIZES	6/720ml, 6/1.8L
ORIGIN	Hyogo, Japan

KARATAMBA JUNMAI

TASTING NOTES

CRISP, DRY

Fresh aroma like yogurt and ripe fruits like banana and melon.

SERVING TEMPERATURE

Warm, Room temperature, Chilled

SUGGESTED FOOD PAIRINGS

Fresh cheese, Salmon tartar, Grilled chicken

KEY FACTS

Natural brewing process and longer fermentation period gives this Karatamba Junmai a mellow and savory flavor. 30% more rice is used for Karatamba Junmai than Karatamba Honjozo and Namachozo, creating a delicious flavor of the rice that comes through clearly.

POP TEXT

Refreshing aroma, smooth attack, rich yet dry taste with clean finish.

AVAILABLE POS

Shelf talker, Flyers

SPECIAL FEATURES

GLUTEN-FREE | SULFITE-FREE | KOSHER
NON-GMO | VEGAN FRIENDLY

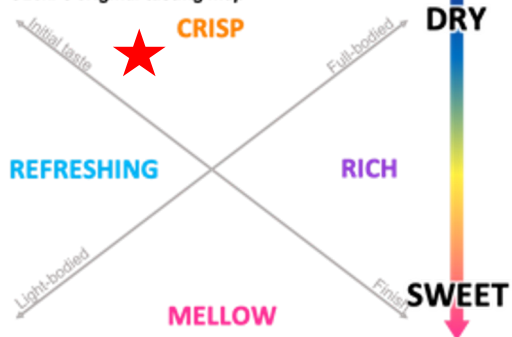
AWARDS

Gold Medal - Kan Sake Award 2021



1.8L

Ozeki's original tasting map



Scan to visit our website for more information and download the digital POS.



Watch the story of Karatamba!

