

# PLATINUM<sup>®</sup>

Junmai Daiginjo Sake | Limited Edition

**Ozeki Sake Platinum Limited Edition** is the first Junmai Daiginjo brewed in the 2023 sake brewing season and is made of California grown rice polished to 50%. The moromi (sake mash) goes through a very slow fermentation. After pressing, it is bottled with single heat treatment. These elicit fruity aromas and bring out its fine, smooth texture. Serve chilled and enjoy in a wine glass. Sake sediments may be found at the bottom of the bottle and are not related to its quality.

Featured on the label is Ozeki's brewmaster mixing the shubo (sake base) and moromi called "kai-ire." Kai-ire is one of the most intensive work in sake brewing and requires great care so as not to crush the rice which could affect the taste of the sake. Mixing is carried out using kai poles ranging from 6 to 16 ft. to balance the liquefaction and the fermentation, and to equalize the temperature in the tank.

GLUTEN-FREE | KOSHER

#### Aromas

Pear



Apple



Peach



#### Recommended Pairing

Smoked salmon



Apple sorbet



Prosciutto



Alc. 15% By Volume | 750 ml / 25.36 fl oz.  
Keep Refrigerated

Produced and bottled by:  
Ozeki Sake (U.S.A.) Inc., Hollister, CA 95023

**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.

