

# CHOJU

- Longevity -



720ml

## TASTING NOTES

VELVETY, RICH, DELICATE

Delicate fragrance with a smooth and pleasant finish.

## SERVING TEMPERATURE

Room temperature, Chilled

## SUGGESTED FOOD PAIRINGS

Butter sautéed oyster, Seared scallops

## KEY FACTS

Using 100% Yamada Nishiki rice - the “king” of sake rice from premium A grade farm district in Hyogo, Japan. The premium rice with 35% polishing rate and low temperature fermentation bring out a delicate texture and an elegant finish.

Choju “長寿” means longevity in Japanese.

## POP TEXT

A super premium daiginjo sake with a velvety texture and delicate on the palate with an elegant finish.

Rich taste with lighter dishes can be enjoyed for hours.

## AVAILABLE POS

Shelf talker, Table insert

## SPECIAL FEATURES

GLUTEN-FREE

SULFITE-FREE

KOSHER

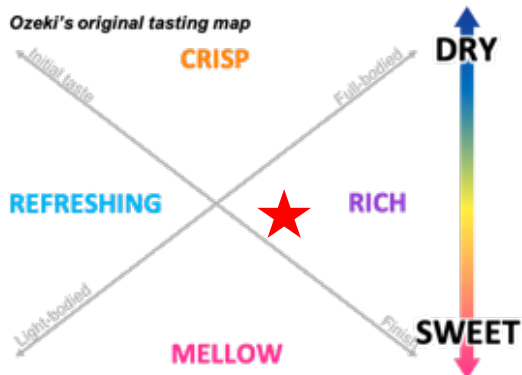
NON-GMO

VEGAN FRIENDLY

TYPE	Daiginjo
POLISHING RATE	35%
RICE	Yamada Nishiki
SAKE METER VALUE	+2
ALCOHOL	16%
ACIDITY	1.1
SIZES	6/720ml
ORIGIN	Hyogo, Japan

## AWARDS

Gold Medal – New National Sake Contest (Zenkoku Shinshu Kanpyokai) 2019



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



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