

# SOUKE OZAKAYA

- Heirloom -



720ml

TYPE	Junmai Daiginjo
POLISHING RATE	50%
RICE	Yamada Nishiki
SAKE METER VALUE	-3
ALCOHOL	15.5%
ACIDITY	1.4
SIZES	6/720ml
ORIGIN	Hyogo, Japan

## TASTING NOTES

VELVETY, ELEGANT, SAVORY

A fusion of elegant Ginjo aroma and flavor of savory Junmai sake. Aroma of ripe fruits like pear and melon. Velvety smooth attack followed by rich umami on the palate with well balanced round aftertaste.

## SERVING TEMPERATURE

Chilled

## SUGGESTED FOOD PAIRINGS

Fresh cheese, Sashimi

## KEY FACTS

Ozakaya –Heirloom– is a brand that was created to celebrate the 310th anniversary and to honor the founding spirit of the brewery. Handcrafted by using the craftsman techniques handed down from generation to generation by the Tamba Toji – brewery master. Made with 100% Yamada Nishiki from Hyogo, the highest grade of sake rice.

## POP TEXT

Celebrating 310 years of Ozeki's rich history and its founding spirit. Hand crafted with 100% Yamada Nishiki, the highest-grade sake rice. Enjoy the elegant texture with aromas of ripe pear and melon.

## AVAILABLE POS

Shelf talker, Flyer, Menu insert

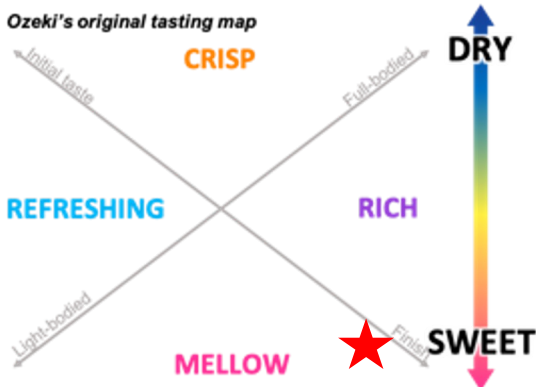
## SPECIAL FEATURES

GLUTEN-FREE  
KOSHER  
VEGAN FRIENDLY

SULFITE-FREE  
NON-GMO

## AWARDS

Gold Medal - The Fine Sake Awards Japan 2022



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

