

KARATAMBA JUNMAI GENSHU



180ml

TYPE	Junmai Genshu
POLISHING RATE	70%
RICE	Yamada Nishiki
SAKE METER VALUE	+8
ALCOHOL	17%
ACIDITY	1.8
SIZES	30/180ml
ORIGIN	Hyogo, Japan

TASTING NOTES

CRISP, DRY, BOLD

SERVING TEMPERATURE

Chilled

SUGGESTED FOOD PAIRINGS

Orange chicken, Ramen, Grilled salmon

KEY FACTS

Brewed by Ozeki's technique which employed Kimoto-style methods. This sake goes through a longer fermentation period with lower temperature creating a mellow and savory flavor. Genshu means sake which has not been diluted after pressing. In most cases, Genshu has higher alcohol content, so it tends to be rich and powerful of flavor and aroma.

POP TEXT

Its dry yet rich umami taste satisfies your desire with this perfect 6oz single serve portion. Serve chilled or on the rock.

AVAILABLE POS

Shelf talker, Flyers

SPECIAL FEATURES

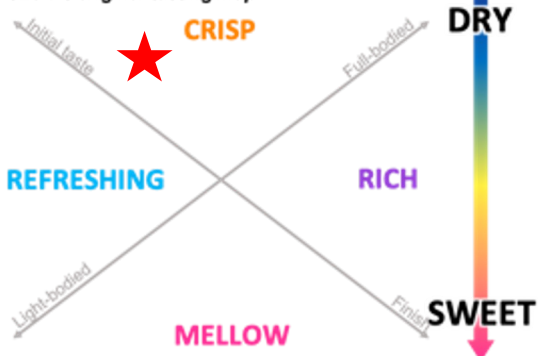
GLUTEN-FREE | SULFITE-FREE | KOSHER
NON-GMO | VEGAN FRIENDLY

Unique 6oz Aluminum Can

Protects Genshu from damage by blocking out light.
Perfect single serve portion.
Easy to handle! Chills quickly. Serve as is.
Ecofriendly with a recyclable container.



Ozeki's original tasting map



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



Watch the story of Karatamba!

