

OZAKAYA CHOBEI

- First boss -



720ml

TASTING NOTES

FRUITY, SMOOTH, COMPLEX

A uniquely elegant, complex sake with a delicate fruity fragrance and a silky-smooth texture.

SERVING TEMPERATURE

Chilled

SUGGESTED FOOD PAIRINGS

Tempura, Grilled fish, Sashimi

KEY FACTS

This renowned sake is named in honor of Ozeki's founder: Ozakaya Chobei. Daiginjo is a term reserved for premium-grade sake that is brewed with highly polished rice.

POP TEXT

A premium grade sake with delicate fruity aromas. Named in honor of Ozeki's founder.

AVAILABLE POS

Shelf talker, Flyers, Table insert

SPECIAL FEATURES

GLUTEN-FREE

SULFITE-FREE

KOSHER

NON-GMO

VEGAN FRIENDLY

AWARDS

Gold Medal – Monde Selection 2013-2020

Superior Taste Award – International Taste Institute 2015 - 2017



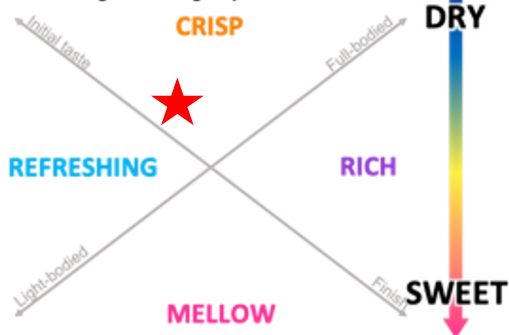
300ml



1.8L

TYPE	Daiginjo
POLISHING RATE	50%
RICE	Yamada Nishiki
SAKE METER VALUE	+4
ALCOHOL	15.8%
ACIDITY	1.3
SIZES	12/300ml, 6/720ml, 6/1.8L
ORIGIN	Hyogo, Japan

Ozeki's original tasting map



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

