



Tokujo Matsuzakari Daiginjo



Made from malted rice fermented with yeast at a low temperature for a long time and matured slowly and carefully in refrigerated facilities, rich and mellow flavored Tokujo Matsuzakari Daiginjo is the finest sake of all. Best served cold or chilled.

Product name	Tokujo Matsuzakari Daiginjo
Company name	Okabe Gomei Gaisha
Delivery available	All year round
Shelf life	365 days
Storage instructions	Keep at room temperature
Ingredients	Rice / Japan
Net weight	720ml
Dimension	Length9cm Width9cm Height31cm
Preferred export destination countries or regions	Singapore