



JUNMAIDAIGINJYO-SHU SATO-NO-HOMARE NIGORISAKE SPARKLING UN-PASTEURIZED



Non-dose sparkling with no filtration of sake, a product rare in the world. It also has a delicate attack, a green apple-like scent and a light oak-like scent, a swelling taste and a delicate length, and a refreshing aftertaste.

Product name	JUNMAIDAIGINJYO-SHU SATO-NO-HOMARE NIGORISAKE SPARKLING UN-PASTEURIZED		
Company name	SUDOHONKE INC.		
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December		
Shelf life	120 days		
Storage instructions	Keep refrigerated		
Ingredients	Rice, Malted rice		
Net weight	720ml		
Dimension	Length	Width	Height
	32cm	41.5cm	36cm
Quantity per case	12		
Minimum order	5		
Preferred export destination countries or regions	Singapore, Hong Kong, Taiwan, United States, Other		
How to use	While preserving in the refrigerator, chill it in a bottle cooler when you consume it.		
	<p>When you purchase this item, there will be white dregs settling at the bottom of the bottle, please shake the bottle gently and drink it after the color becomes uniform. When you open the bottle, gas may burst out. Please open the bottle slowly and if the gas seems to shoot out too quickly, close the bottle, then open it again and slowly let the gas out until you fully open it.</p> <p>A delicate kick, fruity aroma, and a fantastic balanced taste make for something with superb compatibility with dishes you can enjoy. We</p>		

also recommend that you enjoy the sparkling wine itself before or after your meal and that you use thin glass.

Japanese sake does not contain antioxidants like wine, so please finish this product quickly after opening it.