



Matsuzakari Junmai Daiginjo Sho



Matsuzakari Junmai Daiginjo Sho is made from specially selected Yamada Nishiki rice and with the essence of the Matsuzakari brewing techniques. In celebration of a good harvest, we use the tobinkakoi method to carefully and tenderly squeeze unrefined sake by hand. It is a piece of art brought to you by our sake brewing specialists with the utmost care and attention. Best served cold or chilled.

Product name	Matsuzakari Junmai Daiginjo Sho
Company name	Okabe Gomei Gaisha
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Storage instructions	Keep at room temperature
Ingredients	Rice / Japan
Net weight	720ml
Preferred export destination countries or regions	Singapore