



Uka



1. In order to achieve the ultimate crystal clear taste, the "Shizuku-otoshi method*" is used to make this sake.

(* A method of production whereby the drops that fall naturally under gravity are then carefully collected to give a clear and concentrated flavour.)

2. The sake rice used is carefully selected and there is great attention to detail during the polishing process. (Only the finest Yamada Nishiki rice from Hyogo Prefecture is used)

3. High-quality groundwater from the depths of Mito City, known as ' the Land of Water ' .

4. M310 yeast, often referred to as ' gold award-winning yeast ' .

5. The bottle is made in the shape of a drop and its wooden box represents the bounty of nature.

Product name	Uka
Company name	MEIRI SHURUI CO., Ltd.
Delivery available	This sake is shipped irregularly. Due to the limited availability of this sake, it may be out of stock.
Storage instructions	Keep refrigerated
Ingredients	Private /
Net weight	600ml
Quantity per case	6
Minimum order	10 cases
Preferred export destination countries or regions	Singapore, Vietnam, Hong Kong, Taiwan
Retail price in Japan	33,000 yen (including tax)
How to use	To enjoy this sake at its finest, please serve in a wine glass and take in its changing aromas that vary at different temperatures.