DAISHINSHU



EQUILIBRIUM

ABOUT THE SAKE: A luxurious sake from a well-honored brewery in Nagano, Japan, whose first Toji has been called the “father” of sake brewing. This incredibly balanced sake highlights the craftsmanship and skills of its renowned brewers.

*Compliant with CA CRV Requirements

TASTING NOTES & FOOD PAIRING: Elegant, luscious and balanced with aromas of pineapple, rose & coconut cream.

A delicious pairing with caviar, speck with persimmon or triple crème cheeses.

DAISHINSHU: Located in Nagano, an area prized for air and water quality that are optimal for sake rice growing. The brewery is proud of their extreme precision in sake making and refusal to rely on technology - instead they depend on generations of intuition. Daishinsyu is one of the most coveted brands in Japan, particularly in the Tokyo region.

QUALITY GRADE Junmai Daiginjo

SEIMAIBUAI 38%

RICE Kinmon Nishiki

ALCOHOL 16%

SIZE 720

UPC 835603007497