

Tokun Daiginjo KANOU

Rice (for sake making)	Yamadanishiki	
Rice-polishing rate	35%	
Rice-polishing way	Outsourced Polishing	
Water Hardness		
(Sake) yeast		
Total acid	1.2	
Amino acid content		
Alcohol percentage	17%	
sake meter value (SMV)	+3	

You can enjoy broomy and bright aroma. Also, you can feel smooth texture. It is good for drink with sushi, sukiyaki and tempura.

☆ **Product Concept** Delivering a sake of the exact same exceptional quality as those crafted for national sake competitions. Polished down to 35% using premium Yamada Nishiki rice, this is a masterpiece born from our utmost confidence—painstakingly and slowly pressed using traditional sake bags (*Sake-bukuro*) to invest maximum time and craftsmanship.

☆ **Product Features** An artistic sake boasting a flawless balance of flavor and aroma. Crisp yet beautifully mellow, its rich, elegant fragrance unfolds across the palate, revealing the true majesty and dignity of a premium Daiginjo with every sip.

Recommended Temperature	On the Rocks	Chilled	Room Temp.	Luke warm	Warm	Hot
Serving Suggestion		Excellent (★★)	Excellent (★★)			