

O Z E K I

Osakaya Chobei Daiginjo



Produced from highly polished rice, this refined sake exhibits a delicate, anise aroma. It is round, full and silky on the palate, with an abundance of ripe fruit flavors – best with light, yet flavorful dishes.

Sake Meter Value: +4

Hyogo Prefecture, Japan

- Named in honor of the founder of Ozeki Sake Brewery which has a history that dates back to 1711
- Brewed from 100% Yamadanishiki rice – the finest rice for sake brewing
- Rice is polished to 50% removed to achieve Daiginjo quality
- Alcohol 15%
- Acidity 1.3
- Best when served chilled

*Available in (12)300ml
& (6)720ml formats*



**OZEKI
SAKE**

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

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