

O Z E K I

Yamadanishiki Tokubetsu Junmai



Made from the famous Yamadanishiki rice, this lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish – full and round in the mouth, it is excellent with richly flavored dishes and fried foods.

Sake Meter Value +3

Nada Region, Hyogo Prefecture, Japan

- Yamadanishiki is the so-called “King of Sake Rice” for its fragrant, well blended, soft flavor
- Produced in Nada – the most famous sake region in Japan
- Rice is polished to 35% removed to achieve the highest Junmai quality
- Alcohol 14.8%
- Acidity 1.8
- Best when served chilled or at room temperature

300ml = Convenience + Freshness

- Perfect size, easy to refrigerate, easy to serve
- Guaranteed freshness.
- Packed 20 bottles to a case

*Also available in (6)720ml
& (6)1.8L formats*



**OZEKI
SAKE**

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

216 | 321 | 4162

www.tmarchettico.com