

Dai-Ginjo "My Turtle Earth" 720ml

Rice (for sake making)	KAME no O (Akita Prefecture)
Rice-polishing rate	40%
Rice-polishing way	Outsourced
Water Hardness	Soft Water 77
(Sake) yeast	M-310
Total acid	1.6
Amino acid content	1
Alcohol percentage	16.3
sake meter value (SMV)	± 0



Maturing period and temperature	From March 2018. to present, This sake is stored in tunnel underground where temperature 11 degrees.
Other, manufacturing methods and so on that affect the product.	We are brewed this sake by Kame-no-o(亀の尾) rice. And we made the Koji for suitable this rice that the fullest.
Pairing with food	It is perfect for an aperitif or toast. It goes well with anything during meals, but chicken is especially recommended.
Other special features	This sake won the gold medal at the 2017 National New Sake Tasting Competition. It received high praise at the 2018 National New Sake Tasting Competition, and is now in its sixth year in the tunnel. Although it is an aged sake, it retains the same clarity as when it was new. Its mellow and gentle flavor is one of a kind. It has an exquisite taste that may never be replicated again.

池留本店

IKETOME.CO.LTD

Address : 20 Shimoshingashi Kawagoe-City Saitama 350-136 JAPAN

OFFICIAL EXPORTER

Our company serves as the official export agent for the following sake breweries.

- SANSHORAKU Sake TOYAMA Prefecture
https://www.iketome.co.jp/iketome_selections/sanshoraku_items.pdf
- KIKUSUI Sake Breew AKITA Prefecture
https://www.iketome.co.jp/iketome_selections/kikusui_items.pdf
- MYOKO Sake Breewr NIIGATA Prefecture
https://www.iketome.co.jp/iketome_selections/myoko_items.pdf
- DAISEKKEI Sake Bre NAGANO Prefecture
https://www.iketome.co.jp/iketome_selections/daisekkei_items.pdf
- KUROSAWA Sake Br NAGANO Prefecture
https://www.iketome.co.jp/iketome_selections/kurosawa_items.pdf
- SEIUN Sake Brewer SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/seiun_items.pdf
- TOA Shuzo Co., Ltd. SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/toa_items.pdf
- Chichibu Usagida Wir SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/usagida_winery_items.pdf

SAITAMA Prefecture



E-mail : info@iketome.co.jp

Contact Person: Mr. Kenji Kojima



IKETOME.CO.LTD



For more information, please check our website below.

https://www.iketome.co.jp/2025wine_and_dine/page1.html