







# Product Offering for Daisekkei Shuzo 300ml Bottles

Official Exporter IKETOME.Co.Ltd.

Catchphrase	Refined umami A pure rice ginjo sake with elegant umami.	A sake with a graceful touch and a vibrant fruity ginjo aroma."	Harmony of umami and acidity A junmai sake perfect for pairing with	Elegant sweetness A nigori sake with a soft and smooth texture.	Bold umami A powerful local sake unique to undiluted genshu.	Refined dry taste A classic sake of Daisekkei with sharp and delicious flavors.
Product Name	Junmai Ginjo (Pure Rice Ginjo)	Alps Ginjo	Tokubetsu Junmai	Junmai Nigori (Pure Rice Cloudy Sake)	Kuradashi Genshu (Brewery-Release Undiluted Sake)	Jōsen
Image						
Volume / Quantity	300ml / 24	300ml / 24	300ml / 24	300ml / 24	300ml / 24	300ml / 24
JAN	4905829114609	4905829124509	4905829114302	4905829124707	4905829124400	4905829114104
Wholesale Price	Refer to the attached file for details.					
Sake Quality	Junmai Ginjo	Ginjo	Tokubetsu Junmai	Junmai	Futsu-shu	Futsu-shu
Sake Rice	MiyamaNishiki	MiyamaNishiki	MiyamaNishiki and Hitogokochi	Hitogokochi, Processed Rice (Nagano Prefecture)	Hitogokochi, Processed Rice (Nagano Prefecture)	Hitogokochi, Processed Rice (Nagano Prefecture)
Alcohol Content	15%	15%	16%	15%	20%	16%
Sake Meter Value	+3	+2	+4	-20	+8	+7
Rice Polishing Ratio	55%	55%	59%	65%	65%	65%
Product Description	A junmai ginjo sake brewed using high-quality Miyama Nishiki rice from Azumino (100% top-grade rice). It features a gentle ginjo aroma reminiscent of white lilies, elegant umami, and a refined sake quality that reflects the purity of the brewing water. Enjoy it at a range of temperatures, from chilled to lukewarm.	A ginjo sake brewed to capture the refreshing essence of Azumino, Shinshu. It features a crisp ginjo aroma reminiscent of apples, harmonized with fresh and elegant umami, leaving a pleasant aftertaste. As a namachozo (pasteurized once) sake, we recommend enjoying it chilled or at room temperature.  Trophy Winner in the Ginjo Sake Category at IWC 2023.	A special junmai sake with a gentle aroma, soft umami, and well-balanced, clean acidity, offering a refreshing and never-tiring drinking experience. Pair it with seasonal dishes to enhance their natural flavors.	A junmai nigori sake with a smooth texture and elegant sweetness. Enjoy it on the rocks or mixed with soda for a refreshing twist.  This popular nigori sake was also featured on the TV program Yoshida Rui's Sakaba Hourouki (Tavern Wandering).	A bold and robust dry sake with a powerful umami, characteristic of its undiluted 20% alcohol content. Enjoy it on the rocks or as a base for mixed drinks.	Daisekkei's popular classic sake.  With a crisp, clean finish and a mild dryness, it also has a rich umami flavor. This local sake can be enjoyed at any preferred temperature, from chilled to hot, and pairs well with a variety of dishes.  It has won the gold medal at the National Kanjō Sake Contest for five consecutive years.