

# TY KU SAKE BLACK

IMPORTED SUPER PREMIUM JUNMAI GINJO



**Super Premium** – A Junmai Ginjo sake imported from Nara, Japan - the birthplace of sake. The Junmai Ginjo classification represents the top 6% of all sake in the world.

**Awards** – Winner of the Platinum/Best in Show at the World Beverage Competition and a Gold Medal at the prestigious S.F. Int'l Wine Competition.

**All Natural** – Made from four all natural ingredients: Blend of Yamada Nishiki & Akebono rice, pristine iron-free water, famed #9 yeast, and handmade koji.

**Purity** – Crafted from rice polished so only 55% of the grain remains, a process which removes impurities for superior taste & quality.

**Gluten Free** – Completely free of gluten, sulfites and tannins.

**Opportunity** – Explore the opportunity of super premium sake. Compared to wine, sake has much lower acidity & double the flavor components. TY KU produces the best tasting & fastest growing sake portfolio in the world.

## TASTING NOTES / ENJOYING SAKE

TY KU Sake Black has a rich texture exhibiting hints of natural sweetness with peach and vanilla on the nose. Enjoy like a fine white wine, chilled in a wine glass or in a delicious super premium sake cocktail. Refrigerate after opening and for best taste, enjoy soon thereafter. Not just for sushi, TY KU Sake Black pairs well with a wide variety of cuisine.

SMV: +2.0 | Acidity: 1.8 | Amino Acids: 2.5 | Alcohol%: 15%  
The Sake Meter Value (SMV), indicates the dryness or sweetness of sake.



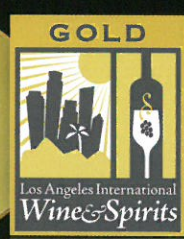
### BY THE GLASS

Enjoy TY KU Sake Black chilled in a white wine glass



### SAKE-TINI

TY KU Sake Black, TY KU Soju or Vodka, Sliced Cucumber



World Beverage Competition Platinum/Best in Show, L.A. Int'l Wine & Spirits Gold Medal, S.F. Int'l Wine Competition Gold Medal, Five Star Diamond Award

LEARN MORE AT: [TRYTYKU.COM](http://TRYTYKU.COM)

Try TY KU, but please do so responsibly. TY KU Sake Black, 15% alc/vol (30 proof). Produced in Japan. Imported & Bottled by TY KU Sake, Rochester, NY.