

TY KU SAKE WHITE

IMPORTED ULTRA PREMIUM JUNMAI DAIGINJO

Ultra Premium - The Crown Jewel of Sake™, this rare Junmai Daiginjo sake is imported from Yamagata, Japan. The Junmai Daiginjo classification represents the top 1% of all sake in the world.

Best In Class - Recipient of the prestigious Six Star Diamond Award, a Double Gold Medal at the S.F. Int'l Wine Competition, a Gold SIP Award and Rated #1 Sake in the world.

All Natural - Made from four all natural ingredients: Yamada Nishiki rice - best sake rice in the world, pristine natural spring water from the Toyama Mountains, a proprietary blend of the famed #9 & Yamagata yeast strains, and koji made by hand in the finest traditional cedar-lined koji room.

Purity - Crafted from the best sake rice in the world that is polished so only 40% of the grain remains, leaving the absolute purest portion for the brewing process.

Gluten Free - Completely free of gluten, sulfites and tannins.

Exclusivity - Made in extremely limited quantities, TY KU Sake White is meticulously hand-crafted in small batches utilizing slow drip filtration.

TASTING NOTES / ENJOYING SAKE

TY KU Sake White is exceptionally refined & smooth, uniting floral notes with hints of banana and vanilla. At once delicate, yet rich, supple & full bodied; hints of spice permeate. Captivates the palate on the finish with complex layers of soft citrus fruit. Enjoy like a fine white wine, slightly chilled in a wine glass. Refrigerate after opening and for best taste, enjoy soon thereafter.

SMV: +3.0 | Acidity: 1.4 | Amino Acids: 1.4 | Alcohol%: 15.5% The Sake Meter Value (SMV), indicates the dryness or sweetness of sake.



BY THE GLASS

Enjoy TY KU Sake White slightly chilled in a white wine glass



Double Gold Medal

at the S.F. Int'l Wine Competition



Gold Medal

at the SIP Awards



Six Star Diamond

Award recipient from AAHS