

KATSUYAMA



SUPREME SAKE FOR THE NOBLEMAN
SINCE 1688



KATSUYAMA-DEN

Junmai Ginjo Fukuro-shibori

A junmai daiginjo at the pinnacle of traditional sake brewing, it features a fruity aroma and distinct rich flavors. Of special note is that, unlike daiginjo sake made by adding alcohol, this sake has the true characteristics of a junmai daiginjo.

The crisp and clean umami stands out clearly and lingers as a distinct aftertaste.

It is an excellent choice for drinking with tuna sashimi, from fatty to medium fatty and red, and with salmon sushi or other flavorful foods.

It also goes well with meat and meat dishes, whether prepared in Japanese or western styles, and other such foods that bring out the umami.

Den comes from the word for “tradition,” referring to the traditional way this sake is brewed. The name Den also means “to convey” thoughts and feelings.

■ Alcohol content: 16 ■ Volume: 720ml

How to enjoy Katsuyama sake

Katsuyama sakes are best chilled ahead of time and drunk in a wine glass.

The greatness of Katsuyama sake cannot be appreciated adequately in ordinary sake cups.

If no wine glass is available, choose a tall, wide glass with thin rim, and fill it about one-third full.

Pour a little at a time so that the temperature does not become too warm while drinking.



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