

Junmai Dai-ginjo

CHIKURIN TAoyAKA

(Grace)

Bright aroma. Flavorful, full and smooth taste.
The aroma and flavors compliment each other.
The strong flavor of ripe Muscat also leaves a lingering after taste of grapes.

Taoyaka makes a great aperitif. We recommend that it's served lightly chilled (at about 8-15° C).

Rice Polishing Ratio of 35%
Comes in 1800 ml and 720 ml bottles.

Food Pairing Suggestion for Taoyaka

White Cheese and Grapes



Washed-rind cheeses, which are mild and creamy, contain a moderate amount of amino acid and leave a milky flavor in the mouth. The long aftertaste of the cheese blends beautifully with the refined taste of Taoyaka. The cheese and sake could be best enjoyed when savored with Muscat grapes, with its fruity and fresh taste.

Macedonia (Mixed marinated fruits)



Taoyaka goes very well with the natural sweet flavors of fruit. In fact, fully-ripened fruits, such as berries and apples, when mixed together and sprinkled with Taoyaka, make a perfect dessert. The Italian dish, Macedonia, a fruit punch guarantees miracles when marinated with Taoyaka.

• Other Pairing Suggestions

- White fish carpaccio
- Capri-style salad made with mozzarella, persimmon, pears and prosciutto
- Peach pasta served cold