

# Ozeki Osakaya Chobei



Daiginjo  
Hyogo, Japan

## Sake Specs

Rice Variety: Yamadanishiki

Alcohol: 15%

Sake Meter Value: +4

Polishing Rate: 50%

Packaging: 12/300ml, 6/720ml

## Taste Profile

Complex aromas of anise and wildflowers. A highly structured sake with a long unwinding finish. A full-bodied daiginjo in a category where many are light & dainty.

## Food Pairings

Dishes with herbs like thyme, rosemary or sage work wonderfully with this floral sake. Chicken Provencal, pork katsu, or grilled eel.

