

Ozeki Taruzake



Taruzake
Hyogo, Japan

Sake Specs

Rice Variety: Yamadanishiki

Alcohol: 14.5%

Sake Meter Value: +3

Polishing Rate: 73%

Packaging: 12/300ml

Taste Profile

Taruzakes are briefly aged in cedar-barrels (*taru* = barrel), and quickly absorb their woody flavors without adopting their color. Cedar aromas and flavors dominate.

Food Pairings

Big flavors can stand up to this sake. BBQ, gravlax, and other smoked meats pair nicely. Try a traditional European dish like Osso Buco or steak au poivre for a real thrill.

