DIONY CO.,LTD.

We have over 100 years' experience in domestic liquor distribution and have built up strong relationships with breweries across the country. This extensive network enables us to propose products that meet your needs. Furthermore, we develop our own brands of sake that express the terroir produced in each region.





We also have a range of sake made from organic rice. Our export specialists, who hold a Sake Diploma and wine sommelier qualifications, can also offer suggestions for pairing sake with local cuisine. We have the expertise and passion to help you choose the best sake and match it with your food.

https://www.diony.com/

ORGANIC

山名酒造

耕地 純米吟醸原酒

YAMANA SHUZO / KOCHI Junmai Ginjo Genshu

Aroma

Taste





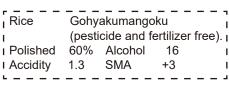




aftertaste.

者창.Mushroom and Yakitori.

Banana and steamed rice.



It has a rice umami and refreshing acidity, further

accented by a subtle herbal flavour, with a dry





SPARKLING

米鶴酒造

米鶴 純米酒 にごりスパークリング

YONETSURU SHUZO / YONETSURU Junmaishu Nigori Sparkling



since:1688



Aroma

Melon and green apple.

Taste

acidity like yoghurt, with a dry aftertaste.



Pairing

삼겹살, 보쌈, kimchi and Teriyaki chicken.



Rice	Dewa	nosato an	d others/Yamagata pre	f. 1
Polished	65%	Alcohol	15	i
Accidity	1.6	SMA	+2.5	ı

LONG-AGED SAKE

成政酒造

魂を醸す 玉栄 特別純米

TAMASHII-wo-KAMOSU Tamasakae Tokubetsu Junmai



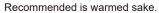
since:1894



Aroma Honey, nuts and cedar

Taste

Flavour is caramel and honey sweetness, with plenty of Umami. There are also hints of cloves and cedar, with a long finish and a good balance with the acidity.





Pairing

牙깔비, hot pot and fish sauce.



Rice					
□ Polished	55%	Alcohol	16		
L Accidity	1.7	SMA	_+2		

