

# 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/>

## 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**  
It has a sweetness from the rice and a soft acidity like yoghurt, with a dry aftertaste.

**Pairing**  
삼겹살, 보쌈, kimchi and Teriyaki chicken.

Rice	Dewanosato and others/Yamagata pref.
Polished	65% Alcohol 15
Acidity	1.6 SMA +2.5



## ORGANIC

山名酒造  
耕地 純米吟醸原酒

YAMASA SHUZO / KOCHI Junmai Ginjo Genshu



since:1716



**Aroma**  
Banana and steamed rice.

**Taste**  
It has a rice umami and refreshing acidity, further accented by a subtle herbal flavour, with a dry aftertaste.

**Pairing**  
곱창, Mushroom and Yakitori.

Rice	Gohyakumangoku (pesticide and fertilizer free).
Polished	60% Alcohol 16
Acidity	1.3 SMA +3



## LONG-AGED SAKE

成政酒造  
魂を醸す 玉栄 特別純米

NARIMASA SHUZO / 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. Recommended is warmed sake.

**Pairing**  
닭갈비, hot pot and fish sauce.

Rice	Tamasakae(Toyama pref.)
Polished	55% Alcohol 16
Acidity	1.7 SMA +2



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