

Hirai Daiginjo Sake

THE FACTS

COUNTRY: Japan

REGION: Niigata

WINEMAKING: Brewed using Go Hyaku Mangoku rice polished 48% and wild native yeast.

THE STORY

Established in 1781, traditional hand crafted sake is brewed by the Toji (master brewer) with over 5 decades of experience. The Toji prides himself on achieving sophisticated drinkability that reflect the purity of the rice and the snowmelt water of Niigata. Koshi Tsukano delivers artisan sakes paying homage to 'old school' sake making techniques full of flavor and complexity.

THE ADJECTIVES

OVERALL: Clean & vibrant

AROMAS / FLAVORS: Savory aroma of fresh cooked rice with hints of tropical fruit

MOUTHFEEL: Smooth & crisp

THE SELLING POINTS

Cross over sake for wine lovers who are new to sake

SUSTAINABILITY: Natural Fermentation

PAIRINGS: Arugula salad, Cajun gumbo

