

Hirai Junmai Sake

THE FACTS

COUNTRY: Japan

REGION: Niigata

WINEMAKING: Brewed using Go Hyaku Mangoku rice polished 60% with #9 and wild native yeast. Very soft water from on-site well. SMV +6

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: Savory & elegant

AROMAS / FLAVORS: Fresh cooked rice with hints of tropical fruit

MOUTHFEEL: Dry, crisp & clean

THE SELLING POINTS

Cross over sake for wine lovers who are new to sake

PAIRINGS: White Pizza, Thai Food, Spaghetti

