

Echigozakura Daiginjo Sake

THE FACTS

COUNTRY: Japan

REGION: Niigata

WINEMAKING: Brewed using Yamada Nishiki rice polished to 50% with Kyokai 1801 + 1901 yeasts. SMV: +0.5

THE STORY

This brewery was named “Hakucho-gura (Swan Brewery),” with the hope that visitors will use it as a spot for recreation and sightseeing like the Lake Hyōko.

THE ADJECTIVES

OVERALL: Floral, aromatic & vivid

AROMAS / FLAVORS: Jasmine & rose petals meet soft tropical fruits

MOUTHFEEL: Refreshingly crisp & clean

THE SELLING POINTS

PAIRINGS: Bacon-wrapped Asparagus, Squid & Taro Stew

