

Hakushika Junmai Ginjo 500ml



Sake Category

Junmai Ginjo Sake
(60% Polishing ratio)

Ginjo : Fragrant and fresh, ginjo sake must be made with rice polished to at least 60%. Ginjo is slowly brewed at low temperatures and is commonly made with fragrant yeast strains and special rice for brewing known as sakamai. Best enjoyed slightly chilled, room temperature or slightly warmed.

Package

Sake Content: 500ml
Blue Transparent bottle
6 bottles / case

Tasting Note

Mild and with a fresh flavor, slightly dry taste and full body, this is a well-balanced sake with substantial character.

Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry (yakitori chicken and mildly flavored duck), and fine beef (Kobe beef and, wagyu steak Teppanyaki, shabu shabu). Also excellent with such vegetarian cuisines as soy sauce-sautéed vegetables, chilled tofu, yudofu, and ponzu seasoned appetizers.



About Brewery

One of the oldest sake breweries among around 1,500 breweries in Japan. The brewery was established in 1662.

The Hakushika brand represents good taste, quality and a sense of tradition. As the leading sake brewer in Nishinomiya, famed throughout Japan for its "miyamizu", water reputed to be the best for making sake, we are dedicated to producing the finest.

We believe that a little luxury, such as a nice sake with a delicious meal, can enrich the life. As in traditional Japanese aesthetics, we believe that the beauty of an excellent sake is in both its subtleties and its appearance of clean simplicity which conceal the tedious care and attention we put into each bottle.

Product name		Hkuashika Junmai Ginjo		
JAN CODE		4902051031391		
ITF CODE		14902051031398		
INGREDIENTS		Rice, Koji Rice		
Sake Rice		Nihonbare, Nakate-Shinsenbon and others		
Sake Classification / Polishing		Junmai Ginjo		60%
Analysis report	Alcohol	14.7		
	Nihonshu-do	+1.0		
	Acidity	1.4		
Brewing Method		Ginjo		
(Price)	bottle / Case	6	/ case	

Size	H	W	T	Weight
Bottle Size	79mm	79mm	220mm	0.86kg
Case Size (Outer Carton)	256mm	173mm	241mm	5.60kg

(Ref.)