YOSHI•NO•GAWA



YOSHINOGAWA, Niigata Prefecture

720ml - UPC 7 47846 79720 5 - 12 btls per case 300ml - UPC 7 47846 79300 9 - 12 btls per case

BREWERY

Founded in 1548, Yoshinogawa is the eighth oldest existing saké brewery in Japan and the very first saké brewery to be established in the now famed Niigata Prefecture (Northwest of Tokyo, along the sea of Japan). The knowledge of multiple centuries goes into crafting each bottle of Yoshinogawa saké. Every sip is a representation of a lush agricultural region, deep winter snows, abundant pristine water and the pure love of the craft. Yoshinogawa takes pride in using its local resources to craft the best expression of their region's natural beauty and bounty.

JUNMAI DEFINED

Saké made with only rice, water, koji and yeast. A premium saké grade.

TASTING NOTES

Lovely water notes express the rich agricultural region of Niigata while citrus and spice overtones give a glimpse into the brewer's craft. A balance of savory and sweet marks this truly expressive yet subtle saké.

PRODUCT SPECS

Grade	Junmai
Rice (Koji)	Gohyakumangoku
Rice (Kake)	Niigata Rice
Polish Rate	65%
Alcohol	13.7%
SMV	+2
Acidity	1.1
Amino Acidity	1.8
Yeast	K701

SUGGESTED PAIRINGS

Roasted pork with winter fruit chutney, cider glazed turkey or pound cake.







ROASTED PORK WITH CHUTNEY

K CIDER GLAZED Y TURKEY

POUND CAKE

Press	Yabuta
Profile	Crisp, Savory, Umami
Serving Temp	Chilled, Warm, Hot
Sizes	720ml, 300ml
Special Features	Gluten Free, Sulfite Free

BREWERY DETAILS

Location	Niigata Prefecture
Founded Date	1548
Тојі	Masatsugu Fujino
Special Features	Gluten Free, Sulfite Free



YOSHI-NO-GAWA

CHIGO JUNMAI PREMIUM SAKÉ

GOLDEN HORIZON 72ML 13.7% ALC. BY VOL. NHIGATA JAPAN

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