

YOSHI•NO•GAWA



720ml Dimensions 11" H x 2.7" W

SHOGUN ROAD Gensen Karakuchi

YOSHINO GAWA, Niigata Prefecture

720ml - UPC 7 47846 71720 3 - 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.

FUTSU DEFINED

Saké without restrictions on rice grade nor polish level and may also contain a higher level of distilled alcohol. Premium futsu brewers use this freedom to craft incredibly expressive saké.

TASTING NOTES

Dry, clean and crisp with layers of subtle fruit flavors and hints of earth and water portraying its Niigata home. Can be served either chilled or warm.

SUGGESTED PAIRINGS

Pulled pork sandwich, veggie stir fry with oyster sauce and spicy fish tacos.



PULLED PORK SANDWICH



VEGGIE STIR FRY



FISH TACOS

PRODUCT SPECS

Grade	Futsu
Rice (Koji)	Gohyakumangoku
Rice (Kake)	Niigata Rice
Polish Rate	65%
Alcohol	15.6%
SMV	+7
Amino Acidity	1.4
Yeast	K701

Press	Yabuta
Profile	Dry, Umami, Savory
Serving Temp	Chilled, Warm, Hot
Sizes	720ml, 1.8L

BREWERY DETAILS

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

AWARDS

- GOLD MEDAL, 93pts** - Los Angeles International Wine Awards '19
- GOLD MEDAL** - International Wine Challenge '18
- GOLD MEDAL** - Japan National Hot Saké Contest '16

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