

# YOSHI•NO•GAWA

## Golden Gourd

DAIGINJO

### YOSHI•NO•GAWA | DAIGINJO

Founded in 1548, Yoshinogawa is Niigata's oldest saké brewery. Through its history of over 470 years, Yoshinogawa earned the reputation of being the go-to saké of Niigata locals. Yoshinogawa takes pride in being the local staple, and makes saké that can be enjoyed every day, regardless the style, trend, or time period. The adherence to this steadfast commitment is highlighted in their Daiginjo. True to Yoshinogawa's identity and proud roots in Niigata, this well-balanced saké opts to use the Niigata local saké rice "Gohyakumangoku" and "Koshi Tanrei" instead of Yamadanishiki, and is brewed with the intention to pair seamlessly with every meal, with refined smoothness when enjoyed on its own. This type of Daiginjo saké isn't easy to make, but with over four centuries of heritage, Yoshinogawa's got all the right experience, technique, and local pride to make it happen.

### THE GOURD

The gourd is known to be one of the most traditional vessels for carrying saké and other liquids. It is seen as a good luck charm, keeping carriers away from harm's way while embodying good fortune.

### TASTING NOTES

Hints of white flower, strawberry, fresh mint, and green herbs in the aroma. Tastes of strawberry, melon, and a kiss of ginger, lead to a rich and lingering finish.

### SUGGESTED PAIRINGS

Delicious on its own or paired with poultry and curry dishes.

### BREWERY

Dating back to 1548, Yoshinogawa is the oldest saké brewery in the rice-growing heartland of Niigata Prefecture.

Niigata Prefecture has a reputation for producing some of the best saké in Japan due in part to growing some of the best rice in the world.

Using this legendary rice, Brewmaster Fujino focuses his team's efforts on crafting the absolute finest saké. Together they draw from centuries-old knowledge and techniques, crafting diverse styles that reflect their beautiful, lush, and fertile agricultural region.

**Brewery Location** Niigata Prefecture

**Founding Date** 1548

**Brewmaster** Masatsugu Fujino

### DAIGINJO DEFINED

Saké made with rice milled to at least 50% of its original size with water, koji, and small amount of brewers' alcohol added for stylistic purposes.

### PRODUCT SPECIFICATIONS

<b>GRADE</b>	DAIGINJO
<b>POLISH</b>	40%
<b>ALCOHOL</b>	15.5%
<b>RICE</b>	GOHYAKUMANGOKU & KOSHITANREI
<b>SMV</b>	±0
<b>YEAST</b>	#1801 & HIROSHIMA GINJO YEAST
<b>SERVE</b>	ENJOY CHILLED
<b>UPC</b>	6/720ML 7 47846 75720 9

### AWARDS

**90PTS, GOLD MEDAL**  
- Tasting Panel '19

