

YOSHI•NO•GAWA

Winter Warrior

JUNMAI GINJO

YOSHI•NO•GAWA | WINTER WARRIOR

Winter Warrior is a special brew for saké lovers, from novices to connoisseurs alike. A collaboration between Yoshinogawa's Brewmasters and SakéOne, it reflects the brewers' craft, from rice selection to yeast choice to koji handling. Every element is managed gently to coax out the most desired aroma and flavor.

The name "Winter Warrior" represents the kurabito, the brewery workers who continue to labor during Nagaoka, Niigata's deepest winter snows (often reaching 20+ feet high) to craft the finest saké.

TASTING NOTES

Delightful tropical notes with melon, lightly floral aromatics, and a medium body that is refreshing and clean, with honeydew and lychee on the palate.

SUGGESTED PAIRINGS

Delicious with fresh fruit salad, grilled pork, and Vietnamese rice noodle salad.

AWARDS

90PTS, GOLD MEDAL

- Tasting Panel '19

SILVER MEDAL

- Rodeo Uncorked Int'l Wine Competition '19

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

JUNMAI GINJO DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI GINJO
POLISH	60%
ALCOHOL	14%
RICE	GOHYAKUMANGOKU
SMV	-1
YEAST	NIIGATA GINJO YEAST
SERVING TEMP	ENJOY CHILLED
UPC 12/300ML	7 47846 78300 0
12/720ML	7 47846 78720 6

