

SAKAMAI RAKUSHU

300ml

Enjoying the difference of taste
depending on the rice variety for sake brewing



SAKAMAI RAKUSHU

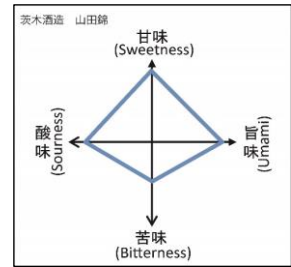


YAMADA-NISHIKI (Hyogo Prefecture)

Junmaishu
(Ibaraki Shuzo)

Yamada-Nishiki rice was developed in Hyogo Prefecture through artificial cross-fertilization in 1923. It is a typical type of rice suitable for sake brewing and is often called the "King of the sake rice," and 80% of it is cultivated in Hyogo prefecture. Sake made from Yamada-Nishiki is rich and full-bodied, with smoothness and mildness together with good aroma.

Polished: 75% Alcohol: 15 Sake Meter Value: +4 Acidity: 1.4

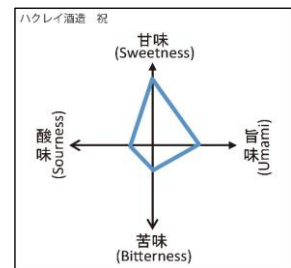


IWAI (Kyoto Prefecture)

Junmai Ginjo
(Hakurei Shuzo)

Iwai means celebration in Japanese. It is a type of rice suitable for sake brewing, low in protein, which was developed in Kyoto Prefecture in 1933. Due to cultivation difficulties, its production was once terminated, however, it is currently cultivated in Tanba and Tango regions of Kyoto Prefecture. Sake made from Iwai rice, which has a refined, clean taste with distinctive aromas, is made by brewers in Kyoto, particularly in the Fushimi region.

Polished: 55% Alcohol: 15 Sake Meter Value: +0 Acidity: 1.6

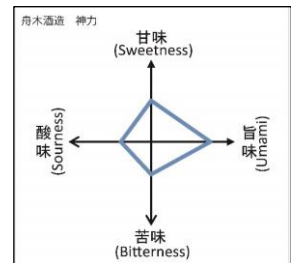


SHINRIKI (Fukui Prefecture)

Junmai Ginjo
(Funaki Shuzo)

This rice variety was found in Hyogo Prefecture in 1878. Due to the fact that the grains were bigger with high yield productions, it was named "Shinriki" (Power of the Gods) meaning that this rice was a blessing from the Gods. Later, due to selective breeding, this variety disappeared and was called "an illusory sake rice," but recently it was reproduced through cooperation between various brewers and farmers. The character of Shinriki is that it has less amino acid, light to the palate and rich in aroma.

Polished: 60% Alcohol: 15 Sake Meter Value: +4 Acidity: 1.5

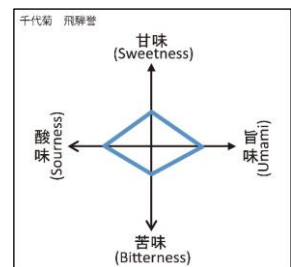


HIDA-HOMARE (Gifu Prefecture)

Junmaishu
(Chiyokiku)

Hida-Homare means in honor of Hida in Japanese. This is a typical rice variety suitable for sake brewing of Gifu Prefecture that was developed in 1972. This sake rice, cultivated with subsoil water that has dissolved from the snow that falls upon the Northern Alps Mountains in the wintertime, has generously absorbed the blessings of nature. Sake, made from Hida-Homare, has a favorable balance of 5 tastes; sweetness, saltiness, sourness, astringency and bitterness.

Polished: 62% Alcohol: 15 Sake Meter Value: +10 Acidity: 1.5



GOHYAKUMANGOKU (Niigata Prefecture)

Junmai Ginjo
(Tahara Shuzo)

Gohyakumangoku sake rice, which is typically cultivated in Niigata Prefecture, is known as one of top two sake rice, along with Yamada-Nishiki. Sake, brewed with this rice, has a refined and clear tasting finish.

Gohyakumangoku is a sake rice variety which represents Niigata Prefecture, a top rice production area, and its cultivation properties are most suitable to the climate in Niigata.

Polished: 58% Alcohol: 15 Sake Meter Value: +7 Acidity: 1.6

