



YUKINOBOSHA Hiden Yamahai Junmai Ginjo



Prefecture: Akita

Type: Junmai Ginjo (Yamahai Style)

Rice: Yamada Nishiki and Akita Sake Komachi

Polishing rate : 55% remaining

Alcohol: 16.5%

Serving Temperature: Chill

Tasting Note :

Using the traditional method of sake brewery known as the 'Yamahai' method, this sake has a distinct floral fragrance and an elegant taste unique to the Yamahai, making it a favourite between Japanese sake fans. Using the Akita Sake-Komachi rice and the brewery's original sake yeast, this precious sake was produced under careful treatment.