



GINGA SHIZUKU

DIVINE DROPLETS

ABOUT THE SAKE: Drip-pressed in an ice igloo, this ultra-luxurious Junmai Daiginjo is surprisingly food friendly. Drip-pressing, or "shizuku" is a rarity by itself, and this is the only sake in the world drip-pressed in an ice igloo. Inside, the temperature remains about 28 F with 90% humidity. Bacteria cannot survive in these conditions, allowing the brewery to make the cleanest, most pure ultra-premium sake possible.

TASTING NOTES & FOOD PAIRING: Spice, minerality, and banana skin dominate the aroma profile. Lychee, melon, herbs, vanilla essence and concentrated mineral flavors keep the sake focused well into its long, clean, ethereal finish.

Try it with caviar, blue crab fritters, grilled kobe beef, or any mild yellow and slightly salty cheese.

TAKASAGO: • As the coldest place in Japan, Hokkaido prefecture is known as the "land of ice."

- The region is a culinary mecca known for seafood like crab and sea urchin, which has influenced the brewery to create a Junmai Daiginjo that is more food-friendly than others.
- The brewery performs the drip-pressing method, which involves putting fermented rice lees into canvas bags so that only the most refined sake slowly drips out with no pressure applied to the mash.

QUALITY GRADE Junmai Daiginjo

SEIMAIBUAI 50%

RICE Yamada Nishiki

NIHONSHU-DO +3

ALCOHOL 15.6%

ACIDITY 1.2

SIZE 12/300ml
6/720ml

PRICE \$33 / \$69

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