

GINGA SHIZUKU

DIVINE DROPLETS

ABOUT THE SAKE: Flawless yet incredibly persistent. The purity of the region of Yamagata shines in this sake, with the crispness of their pristine water, the grassy, spicy quality of dewasansan rice, and the opulent textures derived from shizuku free run finishing.

TASTING NOTES & FOOD PAIRING: Refreshing and pure with notes of pineapple, white peach, green apple, lily and a hint of white pepper

Excellent paired with smoked salmon & cream cheese blinis, olive tapenade or vinegar tomato salad.

KOJIMA SOHONTEN: Kojima Sohonten is steeped in history and also leading the revolution in sustainable sake production. The brewery was founded in 1597, making them one of the oldest active breweries in Japan. After the Kojima family became the exclusive purveyor of sake to the famous Uesugi samurai clan, the Kojima family became known as samurai royalty.

- Only the second brewery in Japan to achieve complete carbon neutral status, which balances emitting carbon and absorbing carbon from the atmosphere. The electricity used for production is 100% recycled renewable energy that utilizes sake lees for power generation.
- Located in the Yonezawa region of Yamagata, a city known for its warrior legacy.
- Current president Kenichiro Kojima is the 24th generation of the legendary Kojima family.



QUALITY GRADE Junmai Daiginjo

SEIMAIBUAI 50%

RICE Dewasansan

ALCOHOL 16%

SIZE 720

PRICE \$80

UPC 835603007107



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