

KIKUSUI HIYAOROSHI



Elegant rich, yet mellow flavors that linger comfortably on the palate. This Junmai Ginjo is brewed with the freshest harvest rice during the coldest winter days. It is then left in the tank to mature slowly until next Autumn and shipped without the usual 2nd pasteurization process. Hence the name “Hiyaoroshi” or “cold shipping”. The flavor comes from the long and slow maturation period.

AROMA | Subtle | Medium | Fragrant

FLAVOR | Dry | Medium | Sweet

BODY | Light | Medium | Full

IMPORTED BY: NEW YORK MUTUAL TRADING
WWW.MTCSAKE.COM