

Kubota Brewery (Chiba Prefecture)

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Katsushika Daiginjo

Enjoy the light, smooth taste and aroma

Using carefully selected sake rice, mainly from Chiba Prefecture, this is a Daiginjo sake from Kubota Sake Brewery's flagship brand "Katsushika," which has attracted many fans with its careful sake brewing that respects tradition.

Enjoy the light, smooth taste and aroma of Daiginjo.

Polished to 40%! A super luxurious drink

A very luxurious Daiginjo made with Yamada Nishiki rice, the perfect rice for brewing, polished to 40%.

Brewed slowly and carefully at a low temperature.

Best served chilled, but it is also delicious at room temperature.

- Alcohol content: 16%
- Rice used: Yamada Nishiki
- Polishing ratio: 40%
- Nihonshu meter value: +3
- Acidity: 1.4

GOOD FOR COCKTAIL USE