

Yoshino Brewery

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Koshigoi Junmai Daiginjo

A Junmai Daiginjo made from 100% Yamada Nishiki rice

A smooth, medium-flavored sake brewed slowly at low temperatures, with all the skill of the toji poured into it

- Alcohol content: 15% to 16%,
- Sake meter value: +2.6,
- Acidity: 1.3,
- Amino acid content: 1.4,
- Rice used: Yamada-nishiki,
- Polishing ratio: 50%

Received the "Excellent Award" in the Junmai Ginjo category at the 2020 Tokyo Regional Taxation Bureau Liquor Appraisal

Received the Platinum Award in the Junmai Daiginjo category at the 1st Kura Master Competition in 2017



A work of art with a clear finish and a fruity Ginjo aroma

Sake served in first class on ANA international flights in 2002

- Alcohol content: 15% to 16%
- Sake meter value: +3.0
- Acidity: 1.4
- Amino acid content: 1.1
- Rice: Yamada Nishiki
- Rice polishing ratio: 40%