

*Koshu
Aged Sake*



Yamabuki Gold Vintage Sake

Award Winning



Brewery: Kinmon, Akita

Rank: Koshu Aged

Rice Polishing Rate: 70%

Alc 18%

* IWC: 6 x Gold Award



"Aged old sake Yamabuki Gold" is a blend of several types of aged old Sake of up to 20 years based on 10-year aged sake. Globally respected by sommeliers and featured in Michelin star restaurants.

Craftsmen who are familiar with the characteristics of Aged old Sake, with detailed know-how curated over a long period of time and by taking advantage of the climate of Akita, have blended multiple years of aged old Sake in an exquisite balance that brings out the unique characteristic "umami".

The amber color polished by aging shines beautifully, and it has the aroma and sweetness of aging in barrels. At the same time, it has a refreshing sensation, so it resonates beautifully with crustaceans such as shrimp and crab, and fatty dishes.

Yamabuki 30 year Vintage Aged Sake

Brewery: Kinmon, Akita

Rank: Koshu Aged

Rice Polishing Rate: 70%

Alc 20%



A magnificent 30 year old Vintage Sake. Globally respected by sommeliers and featured in Michelin star restaurants.

The complexity and sharpness of aroma and taste has beautifully increased over the years. It has an apricot confit-like scent and a smokey feel. There is a profound yet soft mouthfeel with a flavor of laurel and cardamom. Reminiscent of sherry and aged white wine.

Excellent for chocolate, Comte cheese, blue cheese and meat.

Yamabuki 20 year Vintage Aged Sake

Brewery: Kinmon, Akita

Rank: Koshu Aged

Rice Polishing Rate: 70%

Alc 20%



A wonderfully 20 year Aged Sake. Globally respected by sommeliers and featured in Michelin star restaurants.

It features a smoky walnut and almond-like scent coming from being laid in the barrel. With this full aroma is a taste similar to cardamom and cumin in an encompassing soft mouthfeel and Aged feeling. There is a refreshing bitterness in the aftertaste.

Similar to the 30 year old, this Sake matches chocolate, Comte cheese, blue cheese and meat.

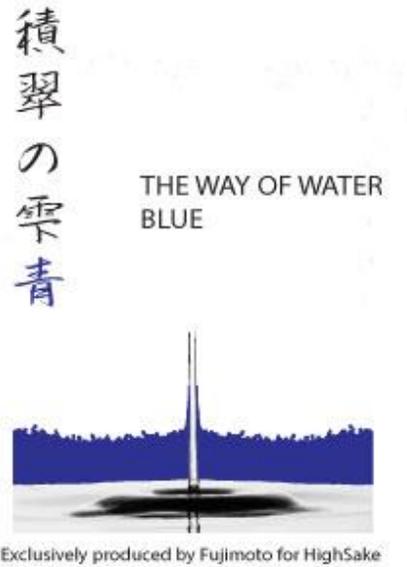
Koshu Aged Sake Junmai Ginjo Way of Water Blue

Brewery: Fujimoto, Shiga

Rank: Koshu Aged Junmai Ginjo

Rice Polishing Rate: 60%

Alc 16%



A special Sake that has been aged for a period of over 2 years.

The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry.

There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste.

A must try something new and interesting.

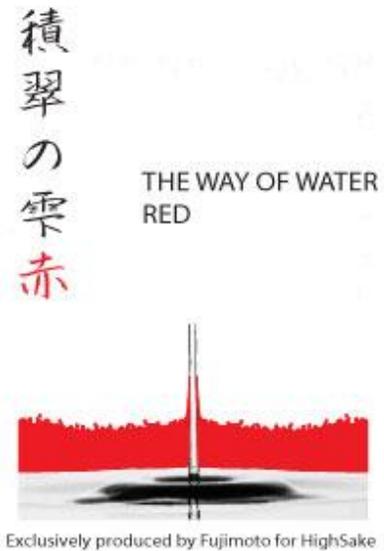
Koshu Aged Sake Junmai Ginjo Way of Water Red

Brewery: Fujimoto, Shiga

Rank: Koshu Aged Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 16%



A special Sake that has been aged for a period of over 2 years.

The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry.

There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste.

A must try something new and interesting.

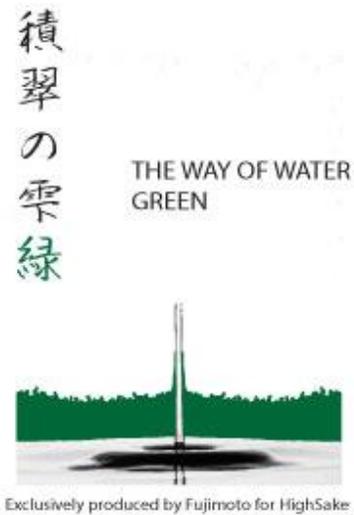
Koshu Aged Sake Junmai Ginjo Way of Water Green

Brewery: Fujimoto, Shiga

Rank: Koshu Aged Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 16%



A special Sake that has been aged for a period of over 2 years.

The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry.

There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste.

A must try something new and interesting.

"Boar Bird GIBIER" Special Junmai Aged Sake

Brewery: Fujii Honke, Shiga

Rank: Koshu Aged

Rice Polishing Rate: 70%

Alc 15%



A Special aged golden-colored Sake. It has a milder lighter port or sherry flavour mixed with the umami of sake and a pleasant acidity.

The taste is well-balanced as a whole and it is very moreish! Can be matched with dessert due to the sweet flavor.

Stored for over 15 years.

Twelve years of rain

Brewery: Kikkawa, Kanagawa

Rank: Koshu Aged

Rice Polishing Rate: 58%

Alc 16%

SMV +1



吉川醸造



Born from Yamada Nishiki and Miyama Nishiki, this sake has been quietly aging the taste of rice for 12 years without making waves on the sake side.

If you put it in your mouth, the umami, the depth of acidity, and the spiciness of ripeness are intricately intertwined.

With its sweeter flavor it can be an aperitif or dessert sake combined with desserts, chocolate, dried fruits, nuts.