

## Haginotsuyu Junmai Daiginjo “Shifuku”

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo shifuku

Rice Polishing Rate: 40%

Alc 16%

SMV +3



The highest peak of Fukui brewery as exhibited at the National New sake Appraisal.

It is a truly blissful gem. Stored for 2 years, it is a well-balanced sake that is neither too sweet nor too spicy. It is a smooth, deep tasting sake with a clear fragrant aroma and a mellow flavour.

The brewery's finest sake, as presented at the Japan sake Awards.

Haginotsuyu Junmai Daiginjo “Black Label”

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 17%

SMV +5

\* IWC: Commended Award



100% Yamadanishiki from Tojo Tenjin district, Hyogo prefecture special "A" district.

Savour the delicacy of Special Grade A Yamadanishiki in this pure Daiginjo. A gem that has been carefully brewed with thorough attention to everything from raw materials to koji making, fermentation, and storage.

It features an elegant and stately ginjo incense with a mellow, profound and transparent taste.

Haginotsuyu Junmai Daiginjo “Gold Label”

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV +3



A Daiginjo sake with an elegant aroma and a smooth texture.

It has a magnificent ginjo aroma, a refreshing drinkability, and a fine, mellow not so sake taste.

The aftertaste is sweet similar to a wine or sherry.

## Haginotsuyu Junmai Daiginjo Yamadanishiki

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV -3



A Junmai Daiginjo sake that transforms everyday life into a premium product. With a gorgeous ginjo aroma and a clear, clean soft taste.

You can enjoy luxurious Junmai Daiginjo sake of highest quality with an excellent price.

Matches Japanese cuisine with dashi and white fish sashimi.

Haginotsuyu Super-chilled Aged Junmai-ginjo

Brewery: Fukui, Shiga

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +5



Fukui's ice temperature storage Junmai Ginjo. It is initially kept as a raw sake and burned after.

There is no strong scent and the rice taste is sweet and the overall flavour is more like wine. It is harmonious, light and refreshing with a gently spreading umami.

The finish is clear and crisp.

## Haginotsuyu Junmai "Magokoro"

Brewery: Fukui, Shiga

Rank: Junmai

Rice Polishing Rate: 70%

Alc 15%

SMV +4

\* IWC: Commended Award

\* National Kan: Gold Award



A tasty and crisp pure rice sake that you can enjoy from cold to hot.

It is a high-quality evening drink with a gentle peach like aroma and a straightforward taste. Received the highest gold award in the "Kanzake Contest 2016".

A rich Junmai with a clean finish to enjoy at all temperatures.



Special Junmai Tomizu-jikomi Amadare Ishi  
wo Ugatsu

Brewery: Fukui, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV -5

\* IWC: Commended

\* National Kan: Grand Gold

\* Kura master: Platinum

\* sake selection: Platinum



This sake has won a gold medal in the “Kanzake Contest (Premium Kanzake Category)” since the first year of its release. It has a dense and refreshing taste that cannot be produced by the new methods currently used. It goes well with a wide range of dishes, including deep-tasting dishes.

Received the Kura Master Platinum Award.

This is the delicious sake of our forefathers!