

Rainfall Junmai Ginjo

Brewery: Kikkawa, Kanagawa

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15%

SMV +3

* Kura Master: Gold Award

* Feminary's World Wine Competition: Gold Award

吉川醸造



100% Miyama Nishiki from Nagano Prefecture, this is a limited-edition brew.

Using the rare Akita style flower yeast (AK-1), the taste of rice is slowly condensed by special low temperature fermentation creating a fusion of the powerful five flavours.

With a fruity and refreshing aroma, a subtle astringency and bitterness are pleasantly felt in the throat. The most attractive feature is the perfect balance between the freshness and taste of Junmai Ginjo sake.



Rainfall Junmai Ginjo Mountain Abandoned

Brewery: Kikkawa, Kanagawa

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 17%

SMV +2

吉川醸造



Mountain abandonment preparation that utilizes the function of natural lactic acid bacteria.

The umami, sourness, and sweetness are mixed together to create a unique and savoury taste.

Carefully cultivated with a high level of skill and affection and combined with the traditional No. 601 yeast gives a powerful and mellow aroma.

It is a masterpiece of mountain abandonment preparations.

Rainfall Junmai Mountain Abandoned

Brewery: Kikkawa, Kanagawa

Rank: Junmai

Rice Polishing Rate: 90%

Alc 14%

SMV -30

* Spanish International Liquor Competition

CINVE: Gold Award



吉川醸造



Taking advantage of Omachi rice's characteristics, it is brewed with a rice polishing rate of 90% (a rate that is not normally possible) , a koji rate of 40% (a whopping double the normal rate), and hard water from the rainy mountains (a hardness of 150, which is rare in Japan).

The taste would is so clean and clear with an exotic aroma of "yeast" and "rice jiuqu" forged with the traditional method of Yamahaimoto, the rich umami lingers deep and long.