

# JOTO JUNMAI GINJO



The pink and red dots of this Junmai Ginjo represent the two kinds of yeast used to make this sake. The silver color symbolizes the merger into a delicious brew. Fruity, light, and floral, this Junmai Ginjo is brewed by Taka Yamauchi, maker of Watari Bune. Founded in 1854, the Huchu Homare Brewery is located in the town of Ishioka and is considered a national cultural landmark.

**REGION:** Ibaraki

**RICE:** Chiyonishiki

**YEAST:** #1801 & #1401

**SHUBO METHOD:** Sokujo

**PRESSING:** Yabuta

**FILTRATION:** None

**SEMAIBUAI:** 55%

**SMV/NIHONSHUDO:** +2.0

**ACIDITY:** 1.6

**ABV:** 15.5%



**PAIRINGS:** Light foods or on its own. Serve chilled.

**FLAVOR DESCRIPTION:** This Junmai Ginjo is lush and fruity with notes of succulent peach and musk melon. It finishes crisp and clean. Available in 720 mL.



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