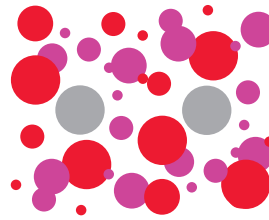


## JUNMAI GINJO



*“Ginjo” is the magic word in sake. Synonymous with premium sake, consider it like a single malt scotch or 100% agave tequila. Special yeasts and fermenting techniques, alongside higher rice polishing, help create a sake that is complex, fruity and aromatic. Joto Junmai Ginjo is brewed by the Huchu Homare Brewery and specially crafted by the 7th generation brewer using a unique combination of two sake yeasts.*

**Taste:** Lush and fruity with notes of succulent peach and musk melon. Finishes crisp and clean.

**Serve:** Chilled.

**Pair:** Light foods or on its own.

**Region:** Ibaraki



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