

# YOSHI•NO•GAWA

The Oldest  
Saké Brewery  
in Niigata  
Prefecture



吉乃川

Yoshi No Gawa is the oldest saké brewery in Niigata Prefecture. This ancient brewery was founded in 1548 and retains many of its age-old practices while keeping focused on the changes in the world today. Master Brewer Fujino focuses his team's efforts on crafting the finest saké. Together they draw from centuries-old knowledge and techniques to brew diverse styles that each reflect the lush, fertile agricultural region of Niigata.

Niigata Prefecture has a reputation for producing some of the best saké in Japan. A primary reason for this is that Niigata grows some of the best rice in the world. Niigata's abundant and high-quality rice production is legendary, as is demonstrated in the saké from this beautiful prefecture.

Yoshi No Gawa not only makes exemplary use of Niigata's delicious rice, it also brews with a very specific and delicate water. Tenka Kanrosen, which translates to "Sweet Water of Heaven and Earth," is a spring water that combines streams of Japan's largest river, the Shinano River, with melted snow from Niigata's eastern mountain range. It is a soft water, yet rich in minerals that promote yeast growth. Since 1548 Yoshi No Gawa has been using this water to brew its clean and smooth tasting saké.



## YOSHI NO GAWA Golden Gourd - Daiginjo

Hints of white flower, strawberry, fresh mint and green herbs in the aroma. Tastes of strawberry, melon and a kiss of ginger, lead to a rich and lingering finish.

**Polish 40% ABV 15.5% SMV ±0**  
Rice Gohyakumangoku & Koshitanrei  
Yeast 1801, Hiroshima Ginjo Yeast  
**Enjoy chilled**

**AWARDS** Platinum Medal - TEXSOM Awards '23  
UPC: 720ML 7 47846 75720 9



## YOSHI NO GAWA Winter Warrior - Junmai Ginjo

Delightful tropical notes with melon, lightly floral aromatics, and a medium body that is refreshing and clean, with honeydew and lychee on the palate.

**Polish 60% ABV 14% SMV -1**  
Rice Gohyakumangoku Yeast Niigata Ginjo Yeast  
**Enjoy chilled**

**AWARDS** 90pts - Tasting Panel '19  
UPC: 300ML 7 47846 78300 0, 720ML 7 47846 78720 6



## YOSHI NO GAWA Gokujo Ginjo

Delicate, dry and fragrant with a crisp, clean finish. Soft acidity and subtle complexity are noted before hints of anise, fresh herbs, and stone fruits. A lingering finish provides a silky, smooth mouthfeel.

**Polish 55% ABV 15.5% SMV +7**  
Rice Gohyakumangoku Yeast Niigata Ginjo Yeast  
**Enjoy chilled**

UPC: 720ML 7 47846 73720 1



## YOSHI NO GAWA "Brewmaster's Choice" Toji No Banshaku

The Brewmaster's preferred sake for sipping in the evening. Dry yet soft-bodied and robust umami of roasted nuts and cereal, with hints of toffee.

**Polish 65% ABV 15.5% SMV +6**  
Rice Gohyakumangoku  
**Enjoy chilled or warmed**

UPC: 720ML 7 47846 76720 8

