

YOSHI•NO•GAWA

— Niigata Prefecture, Japan —





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 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 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

UPC: 300ML 7 47846 78300 0, 720ML 7 47846 78720 6



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 Yeast #701
Enjoy chilled or warmed

UPC: 720ML 7 47846 76720 8