

YOSHI•NO•GAWA

Gokujo Ginjo



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Gokujo translates to “excellent” or “superb,” a fitting descriptor for this distinctive Niigata saké crafted to fully reflect the terroir of the brewery. Niigata is famous for its rice production, both in quality and quantity. This saké uses 100% select local Niigata rice for brewing and Gohyakumangoku as its koji rice – a top saké rice in Japan, specially suited for making koji.

TASTING NOTES

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.

SUGGESTED PAIRINGS

Delicious with fig & prosciutto pizza, bacon-wrapped scallops, and carrot ginger soup.

BREWERY

Dating back to 1548, Yoshinogawa is the oldest saké brewery in the rice-growing heartland of Niigata Prefecture. Niigata Prefecture has a reputation for producing some of the best saké in Japan due in part to growing some of the best rice in the world. Using this legendary rice, Brewmaster Fujino focuses his team’s efforts on crafting the absolute finest saké. Together they draw from centuries-old knowledge and techniques, crafting diverse styles that reflect their beautiful, lush, and fertile agricultural region.

Brewery Location Niigata Prefecture

Founding Date 1548

Brewmaster Masatsugu Fujino

GINJO DEFINED

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size, with water, koji, and small amount of brewers’ alcohol added for stylistic purposes.

PRODUCT SPECIFICATIONS

GRADE	GINJO
POLISH	55%
ALCOHOL	15.5%
RICE	GOHYAKUMANGOKU
SMV	+7
YEAST	NIIGATA GINJO YEAST
SERVING TEMP	ENJOY CHILLED
UPC 12/720ML	7 47846 73720 1