YOSHI•NO•GAWA

— Niigata Prefecture, Japan —





Yoshi No Gawa

Dating back to 1548, Yoshi No Gawa is the oldest saké brewery in the ricegrowing 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, Master Brewer 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.



YOSHI NO GAWA Golden Gourd - Daiginio

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