

TOHOKU MEIJO., Ltd

東北銘醸

Yamagata, Japan

Tohoku Meijo manufactures HATSUMAGO sake using the traditional/orthodox brewing method known as KIMOTO. This method was the standard for sake brewing in Japan for 300 years, but is rare today due to its highly labor-intensive process.



HATSUMAGO

Junmai Kimoto

初孫 純米生酛

ALC / 15.3% SMV / +2

Made using traditional KIMOTO method. Smooth clean taste & aroma when chilled, and deeper UMAMI flavor when warmed. Pairs well with any kind of seafood, raw or cooked.

天然の乳酸菌を活用した伝統 技法、生酛酒母の純米酒。生酛ならではの飲み飽きしない、奥深い味わいとスッキリとした 後味。飲むたびに旨みがほとぼしります。



90pts

Item No			
Pack / Size	6 / 1.8L	12 / 720ml	12 / 300ml



HATSUMAGO "SHOZUI"

Junmai Daiginjo

初孫 祥瑞 純米 大吟醸

ALC / 16.5% SMV / +3

Hatsumago's pride and joy. SHOZUI is very aromatic, delicate and refined Daiginjo worthy of a brewery known for their strictly traditional style. This is a TRUE SAKE for the generations.

東北を代表する銘酒「初孫」の最高級酒。華やかで重厚な香りと味わいは、大吟醸クラスの中でも突出したインパクトがあります。



92pts

Item No	
Pack / Size	6 / 720ml

