

Myokoshuzo Co., Ltd.

DAIGINJO “MYOKOZAN” 35



This Daiginjo uses top quality Sake variety rice, “Yamadanishiki” from Hyogo prefecture, and is polished to 35%. Brewed with our house yeast and natural water from Mt. Myoko. Enjoy the luxurious fragrance of Daiginjo, together with the smooth taste and a good length finish.

Awards

- 2020 “International Wine Challenge 2020(IWC)” Gold
- 2019 “International Wine Challenge 2019(IWC)” Commended
- 2018 “International Wine Challenge 2018(IWC)” Silver

Tasting notes: Hints of honey fragrance, Sweetness flavor and floral palate.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
35%	16-16.9%	-2

Yonetsuru Shuzo Co., Ltd.

YONETSURU (GRATEFUL CRANES) DAIGINJO “GRAND MASTER”



A Daiginjo utilizing the best to aim winning Sake competitions, Has a clean, harmonious, and robust aroma / flavor.

The highest quality product with refreshing Umami worthy of the name of “Grand Master”

A good pairing with white fish sashimi, marinated scallops, shrimp dumplings.

Awards

- Over 33 times awarded at “The Annual Japan Sake Awards” .
- Over 35 times awarded at “The Tohoku Sake Awards” .

Tasting notes : Umami of rice, good balanced gentle Ginjo aroma.

Bottle sizes : 1800ml, 720ml (In gift boxes)

RMR	ALC%	SMV
35%	16%	+1~+3

YONETSURU (GRATEFUL CRANES) DAIGINJO "STOLEN-TREASURE"



A Daiginjo named after the ancient legend of this brewery, "The secret Sake, prohibited to take out the brewery". A dear masterpiece that is too good to release to the public. Please enjoy the best of the kind.

A good pairing with Sake steamed clams, White wine steamed white fish, Vietnamese style Spring-rolls.

Tasting notes : Gorgeous and refreshing nose of green apples and pineapples. Tasty rice flavor, good crisp aftertaste.

Bottle sizes : 1800ml, 720ml, 180ml

RMR	ALC%	SMV
50%	15%	+2~+4

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