

YONEZAWA SAKE BREWERY CO., LTD.

ABOUT OUR BREWERY

Our brewery is located in the Ina Valley, Nagano Prefecture, within the Japanese Alps. The area is blessed with nature and high-quality water to produce Sake. Our brewery uses a large amount of Sake variety rice grown in Nagano, and rather than pursuing efficiency, we use the traditional pressing method, “Fukuro-Tsuri (Drip type press)” or “Fune-Press (Tub type press)” to produce a truly delicious Sake.

Although we follow the traditional processing method, we challenge on new products, such as Sake variety rice in Japan, and using our best brewing technology to achieve the very best. Our Sakes have not only won prizes in Japan, but also overseas, such as the gold prize at “The Annual Japan Sake Awards”, “International Wine Challenge (IWC)”, “Kura Master”, and “The U.S. National Sake Appraisal”.

Our brewery is ranked 9th in the “World Sakagura Ranking 2020”.

1. “IMANISHIKI” JUNMAI DAIGINJO



This Junmai Daiginjo using Sake variety rice “Miyama-nishiki” produced in Nagano Prefecture is milled to 39%, and fermented for a length of time at low temperature, and then carefully pressed by traditional “Fune” method.

Awards

- 2021 “International Wine Challenge 2021(IWC)” Gold
- 2020 “International Wine Challenge 2020(IWC)” Gold
- 2020 “The U.S. National Sake Appraisal 2020” Gold
- 2019 “Kura Master 2019” Platinum

Tasting notes : Gorgeous and fruity Ginjo aroma reminiscent of jasmine. Well-balanced refreshing and dry flavor.

Bottle size : 720ml

| RMR (Rice Milling Rate) | ALC% | SMV (Sake Meter Value) |
|-------------------------|------|------------------------|
| 39% | 16% | -1.5 |

2. “IMANISHIKI” NENRIN JUNMAI DAIGINJO



This Junmai Daiginjo using a Sake variety rice Yamadanishiki produced in Hyogo Prefecture, is milled to 39%, and carefully pressed by traditional “Fune” method. Soft mouthfeel and bold flavor. A soft type Junmai Daiginjo that you can sense the quality of water. We have won the Gold medal of IWC for 2 consecutive years.

Awards

- 2021 “International Wine Challenge 2021(IWC)” Gold
- 2020 “International Wine Challenge 2020(IWC)” Gold

Tasting notes : Clear, with balanced Umami and acid.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|------|
| 39% | 16% | -3.0 |

3. “IMANISHIKI” JUNMAI DAIGINJO NENRIN S



This is our new flagship product that exceeds our original Nenrin. This Junmai Daiginjo using a Sake variety rice Yamadanishiki produced in Hyogo Prefecture, is milled to 35%, and carefully pressed by traditional “Fune” method. Clear and transparent mouthfeel with well-balanced harmony of juiciness and Umami. Considered as the best among “Imanishiki” brand.

Awards

- 2021 “International Wine Challenge 2021(IWC)” Gold
- 2021 “The Annual Japan Sake Awards 2021” Gold
- 2020 “The U.S. National Sake Appraisal 2020” Gold

Tasting notes : Clean attack, followed by Umami, then sweetness, and finally, dryness and bitterness.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|------|
| 35% | 16% | -3.0 |

4. “IMANISHIKI” JUNMAI GINJO MIYAMA-NISHIKI



This Junmai Ginjo using a Sake variety rice “Miyama-nishiki” produced in Nagano Prefecture, is milled to 55%, and brewed using yeast of Nagano Prefecture. A masterpiece with well-balanced acid and gentle aroma. When the bottle is opened, a fruity fragrance rises, and sweetness of extract fills the palate.

Awards

- 2020 “The U.S. National Sake Appraisal 2020” Gold
- 2018 “Sake Selection” by Concours Mondial (Brussels) Trophy

Tasting notes : Moderately gorgeous Ginjo-aroma, nose of pears, juicy rice flavor spreading on the palate.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 55% | 16% | ±0 |

5. ” IMANISHIKI” TOKUBETSU JUNMAI



Our popular Tokubetsu Junmai, using a Sake variety rice of Nagano Prefecture, and milled to 59%. Good body and round flavor of Junmai at first sip. When the bottle is opened, sweet fragrance of rice rises.

Awards

- 2020 “The U.S. National Sake Appraisal” Gold
- 2020 “The U.S. National Sake Appraisal” Grand Prix Runner up
- 2020 “Kura Master 2020” Gold

Tasting notes : Slightly dry, with rich rice flavor.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|------|
| 59% | 16% | +1.0 |

6. “IMANISHIKI” TOKUBETSU JUNMAI “TAMAKO OF NAKAGAWA VILLAGE”



This Tokubetsu Junmai, using Sake variety rice of Nakagawa village only, and the Sake is pressed using the traditional “Fune” method. This Sake called “Tamako”, provides a mellow and juicy Umami.

After a couple of sips, the sweetness and Umami feels stronger, and the character of the Sake moderately stands and spreads on the palate.

Awards

- 2021 “Kan Sake Award Japan 2021” Gold
- 2021 “Kura Master 2021” Gold
- 2020 “Kura Master 2020” Gold

Tasting notes : Light sweet aroma rises with a hint of honey.
Fresh and clean taste

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|------|
| 59% | 16% | +1.0 |

7. ” IMANISHIKI” UMESHU



The “Ryukyo Koume” plums, a specialty of the “Ina Valley”, where this brewery is located, are soaked in Sake after the stems are carefully removed one by one by hand.

Awards

- 2021 “Concours Mondial des Vins Feminalise” Sake Category Gold
- 2020 “Concours Mondial des Vins Feminalise” Sake Category Gold

Tasting notes : A good balance of refreshing sweetness and tartness.
Enjoy chilled, or with soda.

Bottle size : 500ml

ALC% : 12%

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