



Ryusen Yaezakura

"Hinotori Junmaiginjo"

龍泉八重桜 火の鳥純米吟醸

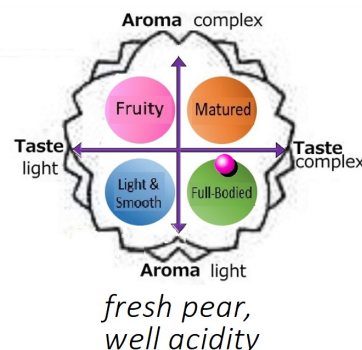
Ingredients: rice, rice koji, water
 Alcohol degree: 15%
 Variety of rice: Gin-ginga
 Rice polishing rate: 55%
 Storage: room temperature
 Shelf life: 365 days
 Tasting temperature: 5 ~ 20℃



Food pairing: sea foods, cheese(wash-type)



Planting rice seedlings(Gin-ginga)



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Koji-making



Brewing water from undergroundlake
 "Ryusendo"limestone cave

"Ryusen-Yaezakura Hinotori-Junmaiginjo" has been released since 2011 when the East Japan Earthquake happened and Tsunami devastated a part of our town. The disaster was beyond our imagination. As a local brewery in a devastated area, we brewed this sake to express our strong wish for rebuild and rebirth from the disaster. Some of profits of this sake went to the donation for children who lost their parents. The label features Phoenix rising from the ashes. This Junmai-ginjo offers gentle aroma and velvety textures.