



Tomoju “Best Friend”

Junmai Daiginjo



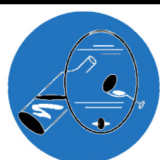
Brewery:	Aiyu Shuzo 愛友酒造
Region:	Ibaraki, Kanto, Japan
Variety of Rice:	Gohyakumangoku
Alcohol:	15.5%
Sake Meter Value:	2
Polishing Rate:	50%
Acidity:	1.3
Size:	375ml
Packaging:	12/cs

Tasting Notes: The refreshing aroma of melons and muscat grapes gives this sake a fruity, tart flavor that is very elegant and smooth, with a mellow aftertaste. Medium dry - excellent with a wide variety of cuisine.



This full-flavored sake bears the name of the fourth generation master sake brewer, Tomoju Kanehira.

Aiyu, established by the Kanehira Family, which had produced malted rice for a long time, started brewing Japanese Sake in 1804, utilizing the skills and the know-how of producing malted rice. Since then, for 208 years, Sake of Aiyu has been supported in communities. The credo of Aiyu since its establishment is “Four seas are all your brothers”, meaning “Open your heart, spend time together. All the people in the world are able to be harmonized like brothers.”



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