

TAMANO HIKARI "BRILLIANT JADE"

JUNMAI GINJO YAMAHAI



RICE POLISHING RATIO : 60%

S.M.V. : + 1.0 (SLIGHTLY DRY)

ACIDITY : 1.7

RICE NAME: YAMADANISHIKI

BREWERY: TAMANO HIKARI

ESTABLISHED : 1673

REGION: KYOTO

-  ROOM TEMP.
-  BODY TEMP.
-  WARM



ALCOHOL
16.5 %

FRAGRANT

LIGHT

 RICH

LIGHT FRAGRANT

A TRADITIONAL BREWING METHOD PRODUCES A SAKE THAT IS NOT FORTIFIED WITH ADDITIVES OR ADDITIONAL ALCOHOL. PREMIUM SAKE-MAKING RICE, NATURAL YEASTS, AND LACTOBACILLI ARE COMBINED AT THE 100 YEAR OLD BREWERY TO PRODUCE A SAKE THAT IS OUTSTANDING, DELICIOUS OLD-WORLD BREW.



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