



DENSHIN Yuki ~Snow~

Junmai Ginjo



Hirame

Hirame : inaniwa, konbu, shiso snow,
leche de Hgure.

This pure medium dry sake balances the lightly marinated hiramé and the gentle soft snow like texture also work perfect with the inaniwa texture.

DENSHIN Yuki ~Snow~ [Ippongi Kubohonten]

- Sake type Junmai Ginjo
- Rice-polishing ratio 55%
- Alcohol percentage 16%
- Production area Katsuyama city, Fukui
- Awards, etc. ANA (All Nippon Airways) international flights First & Business Class sake 2018, Slow Food Japan Kan Sake Award (Gold 1)

Product story

Junmai Ginjo sake features calm aroma and pure crisp taste that remind you an image of a quiet, snow-covered sake factory. Denshin Yuki's soft aroma and clear taste have been praised by consumers who enjoy pure-tasting sake as well as by chefs who seek delicacy in sake to accompany with their delicate dishes. This sake is listed on the menu of ANA (All Nippon Airways) international flights First and Business Class in 2018.

About the Sake brewery

Ippongi Sake Brewery is located in Katsuyama City, Fukui Prefecture, a town nestled in the foothills of Mt. Hakusan (lit. White mountain) known for its deep winter snows. Because of this rich historical background and its beautiful nature, Katsuyama was ranked 1st place on Forbes Magazine's "The World's Cleanest Cities" list in Asia, and 9th place in the world. Katsuyama City and neighboring Ono City make up the region called Oku-Echizen. The region is blessed with pure water, fertile soil, and an ideal temperature difference between night and day, creating the perfect environment to grow large amount of high quality sake rice. Oku-Echizen is known among sake brewers for being one of the most productive areas in Japan for the sake rice, "Gohyakumangoku." Since the beginning, Ippongi has been brewing high-quality dry sake, and within 10 years of its founding, it became the top brand in Fukui prefecture. Ippongi continues to hold the top position to this day, nearly for 100 years.

