



# TOYOBIJIN

JUNMAI DAIGINJO TOKUGIN AIYAMA



## Surf Clam

Hokki Gai with Yurine and Red Onion

The Toyobijin Tokugin Aiyama has a slight fruity note and clean aftertaste that draws out the natural sweetness and freshness in the hokki gai (surf clam).

### TOYOBIJIN JUNMAI DAIGINJO TOKUGIN AIYAMA 【Sumikawa Sake Brewery】

- Sake type ..... Junmai Daiginjo
- Rice-polishing ratio ..... 40%
- Alcohol percentage ..... 16%
- Production area ..... Hagi city, Yamaguchi

#### Product story

This elegant Junmai Daiginjo is produced with Aiyama brewer's rice. When taken in, the first note is usually fruity, clean and silky smooth. This increases in strength gradually, carrying with it robust umami. At the end, there is a lingering gentle sweetness that slowly fades; this is the most attractive point of this sake.

#### About the Sake brewery

Sumikawa Sake Brewery celebrates its 100th anniversary in 2021. The brewery is strongly conscious of producing 100% sake in terms of both taste and quality, without trying to be strange. The brewery is dedicated to making sake with the roundness, sweetness, and umami of rice, and is also conscious of creating a gorgeous, fruity aroma that will be familiar to people who have never drunk sake before. In 2014, the brewery built a new three-story sake brewery, equipped with the latest machinery and technology, and combining it with the "sensitivity" accumulated through countless experiences to raise the quality of sake to a new level and pass on the culture of sake brewing.

