

Product information

Junmai Ginjo Soumura Ushu Homare

純米吟醸

惣邑 羽州誉



Sake designation	Junmai Ginjo
Ingredient rice	Ushu Homare 100%
Rice polishing ratio	50%
Yeast	Yamagata yeast
Alcohol content	16%
Sake meter value	-
Acidity	-
Brewery	Naganuma general partnership company (Yamagata Prefecture)

We use "Ushu Homare," a rice suitable for sake brewing that took 18 years to develop by Tatsugoro Takagi, the 14th generation owner of Takagi Sake Brewery. This is Soumura's signature sake, which gently and carefully brings out the flavor. It is a sake that is characterized by a slight bitterness and complements any dish.