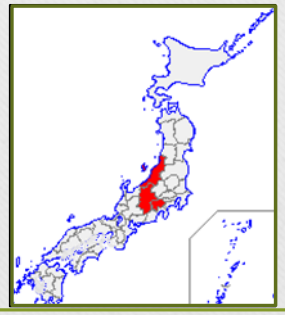
Hirai Junmai

- Brewery: Koshi Tsukano, founded 1781
- Where: Niigata Prefecture (Northwestern Japan – Koshin Etsu - Area B)
- Rice: Koji – Go Hyaku Mangoku / Kake – Koshi Ibuki
- Polished to: 60%
- Alc: 15.5% / Acidity 1.5-1.6 / Amino Acid 1.6 / SMV +6
- Yeast #9 and Wild Yeast (Tsukano Yeast)



Hirai Junmai – Key Selling Points

- Hirai一 飛来 一 means winged migration. Named in honor of the Siberian swans that winter here.
- Junmai (pure rice Not Honjozo)
- From the famous sake region Niigata, renowned for its smooth elegant style (almost like Bordeaux Whites)
- Rice: Go Hyaku Mangoku (native to Niigata)
- Bright and clean style – perfect sake for newcomers
- Great Value for Money (especially for BTG pour on 1.8L)
- Food pairing suggestions:
  - A versatile sake that can be paired with almost anything – from traditional Japanese cuisine to Italian, Mexican and good old American
  - *Eduardo's favorites:* Bacon-Cheese Burger with the works, Mexican Tacos, Mole, Fettucine Alfredo
  - This smooth sake with balanced umami flavors refreshes and enhances the dining experience at home and at your favorite restaurants.