# HIRAI Junmai Sake

**Producer:** Koshi Tsukano Shuzou 越つかの酒造
**Location**: Niigata
**Rice:** Koji: Go Hyaku Man Goku (五百万石) Kake: Koshi Ibuki (こしいぶき)
**Rice Polished to 60%**
**Alcohol:** 15.5% / **Yeast:** #9 and Wild Yeast (Tsukano Yeast) /
**Acidity:** 1.5 – 1.6 / **SMV:** +6
**Water:** On-site well – very soft water at 1.7

**History of Brewery**

- Established in 1781 by Mr. Tsukano as Tsukano Shuzou
- Adopted the new name of Koshi Tsukano after merging with Koshi Shuzou in 1996

**Points of Differentiation:**

- Very dry, clean and elegant style
- Named for the swans (about 5,000 annually) that migrate to the local lake
- Wild Yeast at the brewery has been propagated to create **Hiroshima Yeast #5** that are used in many sake brewed in Western Japan
- Cross-over sake for wine lovers who are new to sake
- Great cost performance

**Tasting Comment**

Aroma – savory aroma of fresh cooked rice with hints of tropical fruit
Taste – dry, crisp and clean with balanced mouthfeel
Finish – clean and crisp

Hirai's clean crisp and dry style is an ideal sake for those who are new to sake but appreciate a quality hand-crafted style. Its purity is a reflection of a snow covered Niigata villages in the winter months.

Niigata winter

Yo Yo Izumi – (historically brewed by Tsukano Shuzou)

(above) Fields of Go Hyaku Mangoku pride of Niigata

Exterior of Brewery Summer

Exterior of Brewery Winter

Migrating swans