



SHICHIKEN SAKE JUNMAI GINJO 30CL

SKU: JASHIJG030

Shichiken brewery was founded in 1750 at the foot of Mt Kaikoma in the town of Hakashu of the Yamanashi district. The local area is classified as a Unesco Biosphere Reserve, to preserve the dense alpine vegetation and historic local communities, each with their own traditional agricultural techniques. Shichiken uses some of the purest water in Japan which flows directly off Mount Kaikoma, filtering through layers of 10 million year old granite. Only locally grown rice is used with long-slow fermentations to ensure these remain a unique, artisanal products with a well-defined sense of place.

Made from Yumesansui rice with a 57% polishing ratio. No added alcohol.

Tasting Note: Full of bright, exotic pineapple and nectarine notes leading to a hint of umami and a fresh, crisp finish.

Food Match: Ideal with baked oysters, fatty tuna and grilled lemon sole.

Closure: Screwcap

Farming Practices: Contains Sulfites

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