## Sugihara Sake Brewery Co., Ltd.



1 Shimoiso, Ono-cho, Ibi-gun 0585-35-2508 9:00-18:00 Closed on Fridays



New sake events / Scheduled for August Tasting / -

Known for being the smallest in Japan, this sake brewery's flagship brand, Ibi, is so rare even locals call it a phantom sake. The brewery is careful to use Ibi no Homare rice, a rare sake rice developed by the brewery, local farmers, and a local hybrid breeder for the brewery specifically.



## Ginsen Ibi

With ori sediment, the sake has a slightly cloudy, silver appearance. Amidst the rich fruity aromas of kiwi and green apple are hints of bitter almond.



Rice variety Ibi no Homare

Polishing ratio 60% Sake meter value -3

Alcohol by volume (ABV) 17%

How to enjoy	Yuki-bie, hana-bie, suzu-bie, hiya
Flavor	Slightly sweet, refreshing, fresh, mellow, fruity
Pairing	Osechi dishes, sweet chestnut and cream- based dishes, white sauce gratin



Tokubetsu Junmai-shu lbi

## Gyokusendo Shuzo Co., Ltd.



800-3. Takada, Yoro-cho. Yoro-gun 0584-32-1155 8:00-12:00 13:00-17:00 Closed on Saturdays, Sundays, and public holidays New sake events / -

The brewery is characterized by its use of ultra-soft underground water and careful brewing, and produces sake, mirin, whiskey, plum wine, vodka, shochu, and more. The brewery takes pride in brewing sake with a refined, elegant, and gentle aroma and beautiful lingering notes, placing importance on transparency, purity, and the art of subtraction.



## Reisen Gyoku Junmai Daiginjo Nakagumi

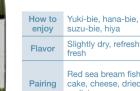
Tasting / -

A special Yamada Nishiki grown with reduced use of agricultural chemicals in a Special A district in Hyogo Prefecture is polished to 28%. Enjoy the refined, elegant, and gentle aroma and beautiful lingering notes.



Polishing ratio 28% Sake meter value +2.5

Alcohol by volume (ABV) 15.0-15.9%



enjoy	suzu-bie, hiya
Flavor	Slightly dry, refreshing

Red sea bream fish Pairing cake, cheese, dried mullet roe





Reisen Junmai Daiginio Tokuto Yamada Nishiki