

At the foot of Japanese Alps



Product short description:

The brewery of Yamanashi Meijo is located at the foot of the Japanese Alps, an area well known for the quality of its water. The brewery is working in a special way, with long and low temperature fermentations. Discover it through a perfect range.

3 SAKES 72cl - YAMANASHI MEIJO

Shichiken Junmaï -Ginjo - Daïginjo.

The brewery of Yamanashi Meijo is located at the foot of the Japanese Alps, a region well known for the quality of water. (this is also the area where the Hakushu whisky is produced). Water from melting snow located at more than 2900m altitude is filtered through the granite rock and feeds local sources. The brewery of Yamanashi Meijo treats with the utmost attention all the details of the production process, mostly by practicing long fermentation at low temperature. The common feature of all their sakes is their subtlety and the perfect expression of quality and freshness of spring water.

A beautiful experience to find in this perfect range of three sakes:

1. Shichiken Junmai, is very fruity, lively and fresh
2. Shichiken Ginjo, on the crisp fruit and water quality
3. Shichiken Daiginjo, on citrus and white fruits.