

HAKUTSURI SAKE BREWING CO.,LTD.

SHO-UNE

Junmai Dai Ginjō



Using only the finest rice
“Yamada-Nishiki”,
and Nada’s famed natural
spring water “Miyamizu”,
Junmai Dai Ginjo has
been brewed as the
Supreme of
Japanese Sake.
It is characterized by
its smooth, medium
-bodied taste and
fruity aroma.

Imported by Dreyfus, Ashby & Co

HAKUTSURI SAKE BREWING CO.,LTD.

SHO-UNE

Junmai Dai Ginjō



Using only the finest rice
“Yamada-Nishiki”,
and Nada’s famed natural
spring water “Miyamizu”,
Junmai Dai Ginjo has
been brewed as the
Supreme of
Japanese Sake.
It is characterized by
its smooth, medium
-bodied taste and
fruity aroma.

Imported by Dreyfus, Ashby & Co

HAKUTSURI SAKE BREWING CO.,LTD.

SHO-UNE

Junmai Dai Ginjō



Using only the finest rice
“Yamada-Nishiki”,
and Nada’s famed natural
spring water “Miyamizu”,
Junmai Dai Ginjo has
been brewed as the
Supreme of
Japanese Sake.
It is characterized by
its smooth, medium
-bodied taste and
fruity aroma.

Imported by Dreyfus, Ashby & Co

HAKUTSURI SAKE BREWING CO.,LTD.

SHO-UNE

Junmai Dai Ginjō



Using only the finest rice
“Yamada-Nishiki”,
and Nada’s famed natural
spring water “Miyamizu”,
Junmai Dai Ginjo has
been brewed as the
Supreme of
Japanese Sake.
It is characterized by
its smooth, medium
-bodied taste and
fruity aroma.

Imported by Dreyfus, Ashby & Co