JUNMAI DAIGINJO
J U D O

Junmai Daiginjo Sake in Honor of Mikinosuke Kawaishi – Export Exclusive
This export-only sake was specially brewed to commemorate Mikinosuke Kawaishi (1899–1969), the younger brother of Nadagiku Brewery's founder and widely known as the "Father of French Judo."
Crafted with 100% Hyogo Yumenishiki rice—a variety developed in the Harima region of Hyogo Prefecture, Kawaishi's birthplace—this Junmai Daiginjo embodies the spirit of precision and tradition. To preserve its exceptional freshness and juiciness, the sake is bottled and pasteurized within three days of pressing, delivering a flavor that is vibrant and full of life.

【Ingredients】
- Rice : Hyogo Yumenishiki
- Polishing Ratio: 50%
- Alcohol : 15%

【 Flavor Profile 】
- Sweetness/Dryness: ★★☆☆☆
- Taste: Light and crisp
- Aroma: Elegant and floral
- Recommended Serving Temperature: Chilled (◎)

【Awards】
- 2023: Platinum Award, Kura Master
- 2022: Platinum Award, Kura Master
- 2020: Gold Award, Kura Master
- 2018: Commended, International Wine Challenge
- 2017: Commended, International Wine Challenge