



JUNMAI GINJO M I S A



"MISA" Series Junmai Ginjo – Named After Toji Mitsusa Kawaishi
This Junmai Ginjo sake is part of the MISA series, named in honor of master brewer (Toji) Mitsusa Kawaishi. It showcases a fruity and floral aroma reminiscent of fresh fruit, paired with the mellow umami typical of Junmai Ginjo sake.

Bottled immediately after pressing and aged at low temperatures, this sake retains its vibrant freshness. With a clean, refreshing finish and a soft, gentle character, it's easy to enjoy for both seasoned sake lovers and those trying sake for the first time.

【Ingredients】

- Rice : Yamadanishiki
- Polishing Ratio: 60%
- Alcohol : 15%

【 Flavor Profile 】

- Sweetness/Dryness: ★★☆☆☆
- Taste Type: Fragrant and elegant
- Recommended Serving Temperature: Chilled (◎)

【Awards】

- 2024: Commended, International Wine Challenge

