



## Kokuryu Junmai Daiginjo Ishidaya

黒龍 純米大吟醸 石田屋

**Region:**  
Fukui Prefecture / Yoshida-Gun

**Brewery:**  
Kokuryu Sake Brewing

**Rice Variety:**  
Yamadanishiki from Tojo,  
Hyogo

Rice Polished Rate: 35%  
Alcohol: 15.0%  
Sake Meter Value: +3.0

SKU 188926

**\$472.99\***  
**3 x 720ml**

**\*BCLDB Hospitality Price  
(Excludes Taxes)**

**\*\*Prices subject to change  
without notice**

Named after the original name of the brewery. This extremely limited sake is aged at low temperature to give full flavour while retaining smooth and mellow mouth feel.

Kokuryu Sake Brewing Co. was founded in 1804 in Fukui Prefecture. It is famous for the soft water that filters down from the Haku mountains into the underground river called Kuzuryu – the Nine-Headed Dragon. It takes over one hundred years for the snow melt to seep through the mountain into the underground river.

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SAKE + WINE