



## Kagatobi Yamahai Junmai Ginjo Hiyaoroshi Genshu

加賀鳶 山麩純米吟醸 冷やおろし



**Region:**  
Ishikawa Prefecture /  
Kanazawa

**Brewery:**  
Fukumitsuya Sake Brewery

**Rice Variety:**  
100% Yamadanishiki

Rice Polished Rate: 59%  
Alcohol: 17.5%  
Sake Meter Value: +2.0  
Acidity: 1.6

SKU 158045

**\$45.99\***  
**10 x 720ml**

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

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

Hiyaoroshi sakes are pressed in the spring, matured over the summer, and released in the fall. Brewed using the Yamahai method, this sake has a beautiful acidity and umami and is greatly balanced with depth and structure. This sake is perfect to pair with richer fall flavours.

Fukumitsuya Sake Brewery was founded in the Edo period in 1625. With the highest level of craftsmanship and artisanal brewing, the brewery has enjoyed a reputation as one of the finest sake breweries in the region.

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