

秋の味覚

ひやおろし セット (30ml×3)

300 円 (税込)

- ・ 純米吟醸 金水晶 (福島県福島市)
- ・ 純 米 麒麟山 (新潟県阿賀町)
- ・ 純 米 かもみどり (岡山県浅口市)

春に飲む新酒の爽やかさも良いですが、夏を越して柔らかみを増した酒は、新鮮さと熟成の両方を楽しめる、今だけの季節酒です。

Sake is traditionally made during the winter. New sake has its own very fresh and fruity character, but it becomes more smooth and gentle after the maturation over the summer. It is called Hiyoroshi, and people enjoy this seasonal sake which has both fresh and matured character.

Hiyoroshi Set (300yen)

Taste of Autumn

- ・ Kinsuisho (Junmai-Ginjo) Fukushima
- ・ Kirinzan (Junmai) Niigata
- ・ Kamomidori (Junmai) Okayama