






EIHEIJI HAKURYU EXCLUSIVE PRODUCTS FOR GLOBAL MARKET

SINCE 1806

Product Picture	Product Name	Alc. %	Polish %	Tasting Note
	Eiheiiji Hakuryu PEAK	15.5	50	This flagship model, named after a mountain peak, is the center of the "Eiheiiji Hakuryu" brand for overseas markets. Even for sake fans who have enjoyed a variety of brands, the taste is appealing, as it is a new taste they have never encountered before. The selected lactobacillus mother, a modern sublimation of traditional kimoto brewing, suppresses impurities and bitterness as much as possible, while giving it a deep, expansive, three-dimensional body.
	Eiheiiji Hakuryu TOAST	15.0	*90 60	A buttery, rich flavor, like Chardonnay in Meursault. Recently, many wineries are aiming for a 4mmp Muscat-like flavor, but we strive to create a richer, more palatable flavor, which is a big challenge for the toji.
	Eiheiiji Hakuryu RICH	15.0	90	Its pure taste makes it hard to believe it is made from 90% polished rice, yet it is a full-bodied sake with a strong flavor. Adding a moderate amount of acidity creates a "rhythm" in the flavor, making it easy to drink. It is recommended to drink it at room temperature, around 10-15 degrees. It goes well with dishes with a strong acidic flavor and offers new possibilities for enjoying it with Western and Chinese cuisine.
	Eiheiiji Hakuryu JOY	12.0	55	This entry-level model features a light, fruity flavor that even those with little experience drinking sake can enjoy. The balanced taste of sweetness and acidity that spreads in the mouth with a slight gassy feel and a light rhythm is appealing. Although the alcohol content of 12% is low for sake, the moderately full-bodied flavor makes it an excellent match with appetizers. It is recommended to chill it to around 7°C.
	Eiheiiji Hakuryu EDGE	15.0	60	The first attack feels dry due to the sharp acidity, but then the fresh grape-like aroma and sweetness emerge. The aftertaste is also perfect as it slides down your throat, making it a sake with a taste that makes you want to drink more. It can be enjoyed at various temperatures, from chilled to warm.

[Common Concept and Characteristics]

Basic Concept

Reconstruction of the "Value of Sake" → Developing the latent nourishment of the raw rice in various directions (taste, aroma, stroke) with a single, consistent vector. The traditional sake brewing method of "Kimoto", which has been used since ancient times, is refined with challenging new brewing methods under state-of-the-art sanitary conditions to achieve a distinctly different taste from the traditional method.

Flavor

Although it depends on the yeast used, whether it is isoamyl acetate or ethyl caproate, it has a nose that reminds one of grapes.

Taste

- ① Soft and expansive acidity ② Soft and expansive acidity ③ Minerality and fruity structure and volume
④ A clean finish with almost no bitterness or astringency