

Saito Sake Brewery News

May 2018, Vol. 7

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齋藤酒造

青森県弘前市

Saito Sake Brewery Co., Ltd.
Hirosaki, Japan
Since 1603

May's Birth Stone: Emerald

Junmai Daiginjo Rokkon Emerald

One of the four great precious gems of the world, the Emerald is a stone that has been intimately involved with humans since ancient times.

The name of such a rare and precious gem was chosen for this sake because the brewing process is identical to Rokkon Diamond, our brewery's finest sake, through the *moromi* (sake mash) production stage.

However, at the final pressing stage, the *fune shibori* technique is used to reduce costs.

The sake has the luxurious fragrance of Yamada Nishiki rice and the pure, bitterness-free flavor imparted by the high polishing ratio; and was created with the intention of allowing more people to be able to taste and appreciate this high-quality and delicious sake style.



Yamada Nishiki
40% polishing ratio

Rokkon Emerald

Rice type: Yamada Nishiki

Polishing Ratio: 40% (Junmai Daiginjo)

Alcohol: 16%

Price with tax:

1800ml

JPY 5,832

720ml

JPY 2,916



Saito Sake Brewery Co. Ltd.
58 Komagoshimachi, Hirosaki-shi
Aomori 036-8366, Japan
TEL: 0172-34-2233 FAX: 0172-34-2234
info@matsumidori-s.com
<https://matsumidori-saito.com/>

