

JITSURAKU 実楽



- ◆TYPE : Tokubetsu-Junmaishu
- ◆TASTE : Dry
- ◆Alcoholic : 14.5 ◆Acid : 1.8
- ◆Rice Polishing Rate : 70% ◆Sake Meter Value : +2.5

●Rice

The rice is 100% YamadaNishiki, premium brewer's rice grown in Hyogo. It's called as the King of brewing rice among more than a thousand kinds of brewer's rice. Sawanotsuru has a great relationship with JITSURAKU area (the village name) where regarded as a rank-A sector of producing "YamadaNishiki".



●WATER

NADA owes its intrinsic prominence in brewing to Miya Spring Water from the Rokko Mountains. That means heaven-sent water in Japanese. It makes the sake taste smooth and strong (dry). It is the perfect complement to about 300 years of Sawanotsuru brewing tradition.

●Brewing TECHNIQUE

Jitsuraku is brewed by the age-old Kimoto brewing method that draws out the natural full-bodied flavors of the rice leaving a distinguished fruity aroma and refreshing aftertaste.

SAWANOTSURU CO., LTD.