

# Gokyo Hiyaoroshi



**'What's HIYAOROASHI?**

Hiyaoroshi' is a term that refers to a process in which shiboritate sake from winter is pasteurized once in early spring, stored, and aged over the summer. Finally, bottled and shipped in autumn without being pasteurized a second time. Hiyaoroshi sake dates back to the Edo period and its name portrays how it was made.

A seasonal release brewed with rice that has been matured over the season. This sake is on the medium-dry side, making it a good entry brew for those who want to experience a drier sake, but aren't ready for something super dry. The matured aroma is a waft of rice mixed with sweet melon and banana. Its savory flavor slowly expands over the palate and gives a subtle acidity.

**BREWERY: GOKYO**

**PREFECTURE: YAMAGUCHI**

**ABV: 15.5%**

**SMV: +2**

**Acid Degree: 1.9**

**Amino Acidity: 1.5**

**Rice Polished: 60%**

**Rice Kakemai: NIHONBARE**

**Rice Shubo/Koji: Yamadanishiki**

**Best Served: Chilled, Warm**

**SKU: 40149 12/720ml**



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## PAIRING

Grilled prawn w/salt  
Grilled Miso Marinade Fish  
Yellowtail Saikyoyaki  
Squid Sashimi  
Scallop Sashimi  
Macaroni Gratin  
Crab Cream Croquette  
Mapo Tofu  
Sesame Tofu  
Roast Chicken  
Oden (Stewed fish cae)  
Boiled and Seasoned Taro

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