

# HIYA OROSHI

## Urakasumi

This sake was brewed in winter, stored and matured during summer, and bottled in fall without pasteurization. It is subtle but fruity, and well rounded on the nose with a hint of melon and apple. Beautifully matured with a creamy mouthfeel, this sake is enjoyable with a large variety of rich meals.



Alcohol:16.0-16.9%

Rice variety:Sasanishiki

Rice polishing rate:60%

Urakasumi Sake Brewery Saura Co.,Ltd.