秋の味覚

ひやおろし セット (30ml×3)

300 円 (税込)

・純米吟醸　峰乃白梅　(新潟県新潟市)

・純米　月さんらん　(栃木県益子町)

・純米　中川村のたまこ　(長野県中川村)

春に飲む新酒の爽やかさも良いですが、夏を越して柔らかみを増した酒は、新鮮さと熟成の両方を楽しめる、今だけの季節酒です。

Sake is traditionally made during the winter. New sake has its own very fresh and fruity character, but it becomes more smooth and gentle after the maturation over the summer. It is called Hiyaoroshi, and people enjoy this seasonal sake which has both fresh and matured character.

Hiyaoroshi Set (300yen)

Taste of Autumn

・MINENOHAKUBAI (Junmai-Ginjo) Niigata

・TSUKI SANRAN (Junmai) Tochigi

・NAKAGAWAMURA NO TAMAKO (Junmai) Nagano