



◆ Ginga Shizuku ◆
"Divine Droplets"
Junmai Daiginjo Saké

DIVINE! SERVE CHILLED •

Alcohol 15.6% • Japan's Finest Premium Saké • Location: Hokkaido Prefecture—*the coldest part of Japan!* • **Origin of the name "Divine droplets"** : Each year, when the temperature drops below 14°F, an **ice igloo** is built outside the main kura building. Inside the igloo: 90% humidity and no wind; here, extremely gentle pressing is done by putting saké into canvas bags and then allowed to drip out slowly overnight • Aromas that whet the appetite and a clean, fresh taste. • It's all about special, hand-harvested saké rice and the purest water! • Brewed by a family owned artisan producer, **founded in 1899 •**



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