

PURE LAND SAKE

JUNMAI GINJO

RICE VARIETAL: IWAI
POLISHING RATIO: 55%
YEAST: NO. 18
ABV: 15%
NAMA CHOZO: ONE PASTEURIZATION

PROFILE: A WELL-BALANCED ELEGANT SAKE WITH A FLORAL AROMA, GREEN APPLE AND STRAWBERRY ON THE PALATE AND A SOFT, SMOOTH FINISH.

PURE LAND SAKE IS HANDCRAFTED USING ALL NATURAL INGREDIENTS - PRISTINE MOUNTAIN WATER RENOWNED FOR ITS PURITY AND SOFTNESS, LOCALLY GROWN RICE WITH PESTICIDE-FREE CULTIVATION, AND TRADITIONAL BREWING METHODS PASSED DOWN THROUGH 350 YEARS OF FAMILY HERITAGE.

FOUNDED IN 1675, THE PURE LAND BREWERY, MASUDA TOKUBEE SHOTEN, IS ONE OF KYOTO'S MOST ESTEEMED SAKE PRODUCERS. UNDER THE GUIDANCE OF 15TH-GENERATION OWNER JUNICHI MASUDA, THE BREWERY SEAMLESSLY BLENDS DEEP-ROOTED TRADITION WITH AN INNOVATIVE FORWARD-THINKING APPROACH, NEVER COMPROMISING ON THE METICULOUS DETAILS THAT ENSURE THE SAKE'S EXCEPTIONAL QUALITY.

THE MASUDA FAMILY BELIEVES SAKE HAS THE POWER TO ELEVATE THE MIND AND SPIRIT, ENRICHING BOTH EVERYDAY MOMENTS AND LIFE'S MOST EXTRAORDINARY OCCASIONS. PURE LAND SAKE EMBODIES THIS ETHOS - MORE THAN JUST A DRINK, IT'S A SAKE THAT TOUCHES THE HEART AND OPENS A WORLD TO NEW, MEANINGFUL EXPERIENCES.



ALL NATURAL  GLUTEN FREE  NO ADDED SULFITES  NO ADDED SUGAR  NO PRESERVATIVES