## Eikun Junmai Big Hawk

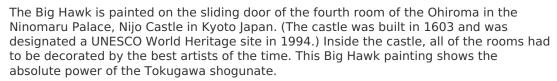
Eikun - Saito Shuzo Co. Ltd.

## Japan - Kyoto Prefecture - Kyoto

The Big Hawk expresses elegant sweet aromas from Iwai sake rice. The soft water source (low iron content) from the Fushimi Kyoto region makes for an enjoyable light and dry sake with a smooth, medium texture. The flavor is moderate and clean with a nice balance of sweetness. It shows a pleasantly dry finish.

The Big Hawk is made from 100% "IWAI SAKE RICE" which is only grown in Kyoto prefecture of Japan. In 1933, Iwai rice was created at the agricultural experiment station in Kyoto, and it was specifically designed for brewing quality sake. The aftermath of WWII saw a serious food crisis and sake rice was driven from the fields through national necessity. In 1988, the sake industry and agriculture industry teamed up to bring back the Iwai rice again. At that time, they only had a small amount of seeds, so it took about two years to harvest just enough volume to brew sake as a test run. Over the years, the Kyoto local sake brewers including Eikun have been improving their brewing skills to make high quality sake with Iwai rice.

This 91 pt. sake, which won a gold medal from the World Wine Championship in July 2014, is clear and bright with aromas of coconut milk, melon, pear and rice pudding; supple, dry and fruity, medium body, and has hints of vanilla, apple and pepper.







Codes, Weights and Measures		
UPC	7 84585 01493 4	7 84585 01492 7
Units/Case	30	12
Unit Size	300 mL	720 mL
Container	bottle	bottle
scc	1 07 84585 01493 1	1 07 84585 01492 4
Case Weight	39	33
Cases/Pallet		55

Layers/Pallet	4	11
ABV	15.30%	15.30%
		\$ 34.99 USD 720mL Bottle

## **Reviews and News**

Big Hawk Junmai Ginjo - 91 pts - BTI