

TSUBAME

Junmai Daiginjo Yamahai
LIMITED RELEASE



A Maverick Expression of Tradition

Crafted in small batches by 27th-generation heir Masaaki Saito of Hiraizumi Honpo— the world’s second-oldest sake brewery, founded in 1487—Tsubame represents both heritage and innovation.

A Rare Achievement in Brewing

Using the traditional Yamahai method with an extended 28-day fermentation, this sake develops vivid layers of lactic and malic acid for depth and vibrancy. Remarkably, Tsubame achieves an unprecedented amino acid level of just 0.8, the lowest in the brewery’s 538-year history, resulting in an exceptionally clean, refined aftertaste.

Brewed with the unconventional Kyokai No.77 yeast and a painstaking 35% polishing ratio of Akita-grown Akita Sake Komachi rice, this sake pushes boundaries. The process yielded a kasu-buai (sake lees ratio) of over 60%, making it the highest and most “uneconomical” brews in the centuries-old brewery’s history, yet one of its most beautiful.

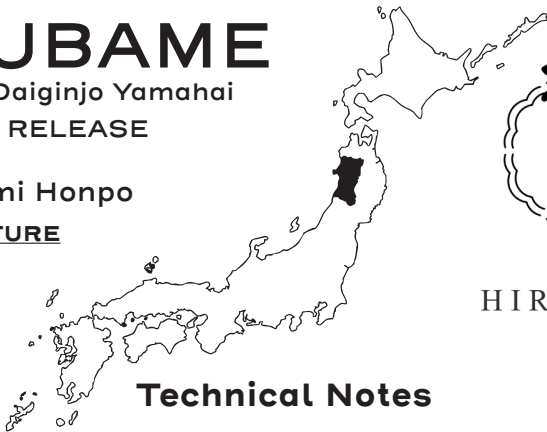
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Hiraizumi Honpo

PREFECTURE

Akita



HIRAIZUMI
since 1487

Technical Notes

YEAST

Kyokai No.77

POLISHING RATIO

35%

RICE

100% Akita Sake Komachi

ABV

13% (Genshu)

SAKE METER VALUE

-24

ACIDITY LEVEL

2.9

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