



# Yeast Alps Special 2023

## Flavorful Junmai Ginjo sake produced by Alps yeast

This sake is a blend of sake brewed with three types of yeast with the following characteristics.

Alps

Yeast for ginjo sake for the first time.

Nagano D

A compilation of yeast for sake that makes an intense aroma.

Nagano R

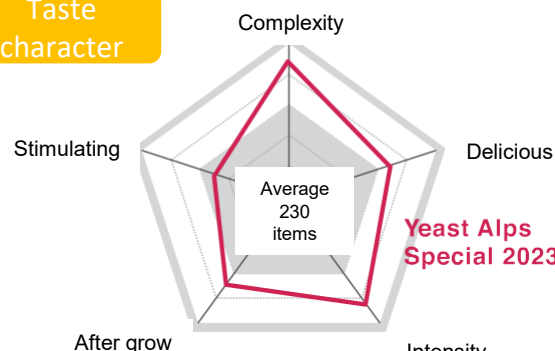
It is a yeast that makes a lot of banana aroma.

Ice temperature aging

It is aged after being stored at 0°C or lower for 1 year



Taste character



This value is based on the average of 230 sake products (gray part)

Taste

It is complex, umami and rich.

Aroma

Rich and complex aroma (apple, banana, citrus, rose)

Feedback from everyone

- Goes well with Japan and Western food
- The incense and texture are great
- It has a gorgeous aroma and a firm body, so it is delicious to drink even if you put ice in it.
- Tastes great
- My favorite sake I've ever drunk



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