

EIKUN SAKE



Discover the pinnacle of Japanese sake artistry with two exceptional craft offerings from Fine Terroir Selections. Big Hawk is a junmai-shu that takes your senses soaring with its bold yet refined flavor profile. Crafted from the esteemed Iwai rice variety and the pristine waters of Fushimi, Kyoto - one of Japan's top 100 water sources - this sake exemplifies a masterful balance. At +3 on the sake meter, it expertly walks the line between dryness and a rich, full-bodied texture. The acidity level of 1.3 lends a crisp vibrancy, while the 15.3% ABV delivers a robustly flavorful experience in every sip. Layer upon layer of complexity unfurls with each pour, unveiling the true artistry and centuries-old tradition behind this remarkable sake's production. For a more delicate indulgence, immerse yourself in Water Lords, an impeccably crafted junmai-ginjo sake. Made from the revered Gohyakumankoku rice and Fushimi's famous waters, it captivates with elegance. The medium-dry profile of 3+ on the sake meter allows the nuanced flavors to shine. With an acidity of 1.2 and 15.3% ABV, Water Lords offers a gluten-free, hangover-free drinking experience low in congeners yet remarkably high in pleasure. Boasting seven times more amino acids than red wine, this 94-point rated sake (by Beverage Tasting Institute) tantalizes the palate with unparalleled depth and complexity. Every decadent pour transports you to the essence of Japanese sake mastery and tradition harmoniously co-mingled.





Big Hawk Junmai Ginjo - 91 pts - BTI "Clear (and bright). . . aromas of coconut milk, melon, pear and rice pudding. . . supple, dry & fruity, medium body, hints of vanilla, apple, and pepper. . ." - Beverage Testing Institute (July 2nd 2014), 91 pts

