

PURE LAND SAKE

# JUNMAI GINJO

RICE VARIETAL: **IWAI**  
POLISHING RATIO: **50%**  
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