

EXQUISITE SAKE BORN IN THE RICH LANDS OF HOKKAIDO



ABIRA-GAWA あびら川

JYUNMAI DAIGINJO GENSHU

SERVED AT THE
G20 TOURISM MINISTERS' MEETING



ABIRA-GAWA IS A **PREMIUM JUNMAI DAIGINJO GENSHU**, BREWED WITH **100% SUISEI RICE FROM ABIRA TOWN, HOKKAIDO**. AS AN UNDILUTED SAKE, IT DELIVERS A FULLER BODY WITH A REFINED FRUITY AROMA, RICH UMAMI, AND A CLEAN, DRY FINISH.

TYPE: JUNMAI DAIGINJO GENSHU

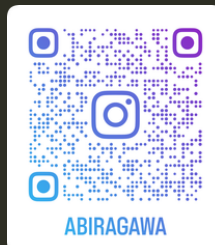
RICE: 100% SUISEI (ABIRA, HOKKAIDO)

POLISHING RATIO: 45%

ALCOHOL: 16.5%

PRODUCED BY: NISEKO SAKE BREWERY

VINTAGE : 2026 (LIMITED TO 2,200 BOTTLES)



CONNECT WITH US



Crafted in Collaboration with Niseko Sake Brewery

Expressing the beauty of HOKKAIDO through sake.

Niseko Sake Brewery, located near Mt. Yotei, is known for its precise low-temperature fermentation and pure Hokkaido ingredients.

Each batch of ABIRA-GAWA Junmai Daiginjo Genshu is carefully brewed using 100% “Suisai” rice from Abira Town.

By bottling the sake undiluted, we preserve its natural strength, aroma, and depth — a sake that reflects both Hokkaido’s climate and craftsmanship.

二世古酒造は、羊蹄山の麓に位置し、低温発酵と北海道産原料へのこだわりで知られる蔵元です。「あびら川純米大吟醸 原酒」は安平町産の酒米「彗星」を100%使用。加水せずに瓶詰めすることで、米本来の旨みと香りをそのまま表現した一本です。

Tasting Notes & Food Pairing Suggestions

Attribute	Description
Aroma	Elegant, fruity — melon, white peach, and a hint of rice sweetness
Palate	Full-bodied and smooth; rich umami balanced by a clean, dry finish
Finish	Crisp and refreshing with a refined lingering aroma
Best Served	Chilled (10–12°C) in a wine glass

Food Pairing

- Sashimi (especially Oyster, tuna)
- Grilled wagyu or duck
- Cheese-based appetizers
- Omakase course menus and degustation dinners



Enjoy ABIRA-GAWA on Your Special Moments

ABIRA-GAWA Junmai Daiginjo Genshu is a sake to be enjoyed when you want to treat yourself or celebrate a special occasion.

Brewed in limited quantities of around **2,200–2,500 bottles per year**, it combines the rich aroma and smooth depth of a **Premium sake** with a refreshing, clean finish.

Its elegant balance makes it perfect for pairing with seafood, cheese, or simply to enjoy on its own — just like a fine white wine.

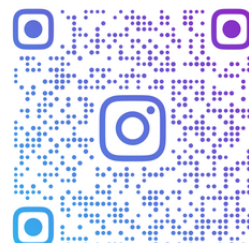
Whether it's a gift for someone important or a reward for yourself, ABIRA-GAWA brings a moment of quiet luxury to your table.

「あびら川 純米大吟醸 原酒」は、特別な日に、自分へのご褒美に、大切な人への贈り物にもぴったりの一本です。

年間生産本数はわずか2,200～2,500本と非常に貴重な日本酒です。

フルーティーな香りと滑らかな旨み、すっきりとした後味が絶妙なバランスで調和しています。海鮮料理やチーズとの相性も良く、まるで上質な白ワインのように食卓を華やかに彩ります。

静かに贅沢を楽しみたいときに。「あびら川」が、その瞬間をより特別なものにしてくれます。



ABIRAGAWA