

# ZANKYO Junmai Daiginjo Super 7 2025

Brewery	NIIZIAWA SAKE BREWERY (Miyagi)
Category	Junmai Daiginjo
Volume	720ml
Alcohol %	16%
Polishing Ratio	7% (Time spent: 350 hours)
Ingredient	Rice (Domestic), Malted Rice (Domestic)
Rice	Kuranohana from Miyagi Prefecture
Yeast	Proprietary yeast
Temperature	Keep refrigerated and maintain -5°C to 5°C
Retail Price in Japan	30,000 yen
JAN Code	4582103463815 Different from 2024's JAN code
Selling Date	<b>November 26th, 2025 (Wed)</b>
About the product	<p>What is the “ultimate” sake? This might be one answer.</p> <p>With Kuranohana polished down to just 7%—removing 93% of the rice's surface—this sake challenges the limits of brewing techniques.</p> <p>After a year of maturation at low temperatures, the resulting flavor is incredibly clear. It unfolds with a sweet, fresh aroma reminiscent of European pears and offers a luxurious, elegant taste akin to ripe white peaches.</p> <p>Experience the pride of being a pioneer in fine polished sake, the heartfelt dedication of the brewers in each tiny grain, and the ultimate expression of flavor that captures only the essence of the rice. Feel the “ZANKYO (resonance)” this exquisite sake creates in your glass.</p>

