





Specification

Kizakura Co., Ltd.

Product		Tokusen Junmai Ginjo Kizakura				Content	1800 ml		
Spec (standard value)	Alcohol Content	16%		SMV	+1	Shelf life	1 year		
	Acid	1.4		Amino Acid	1.5	Grade	Junmai Ginjo		
Ingredients		Rice, Rice koji, Water				Polishing Ratio	60%		
Nutrient content (for 100ml)		Energy	107kcal		Carbohydrates	4.7g	Amino Acid 150mg		
Taste	Sweet	Med-Sweet	Medium	Med-Dry	Dry				
	Full	Med-Full	Medium	Med-Light	Light				
Serving Temperature	Cold (5-15℃)	Room (15-30℃)	Warm (30-40℃)	Hot (40-50℃)					
	○	◎	○						
Jan code		4901410011807							
ITF code		14901410011804							
The number of bottles		6 bottles per case							
Size		Width (mm)	Length (mm)		Height (mm)	In total (mm)	Weight (kg)		
Bottle		110	110		410	630	2.70		
Case		270	395		435	1100	18.80		
Product Information		<p>Premium sake of mixture of Yamadanishiki and Omachi.</p> <p>Used Yamadanishiki that was grown under the strict regulation of Specially Cultivated Agricultural Products. Sake made with this rice tends to be more refreshing, floral and clean.</p> <p>Omachi rice is known as the only rice variety that've never been improved by selective breeding. Sake made with this rice tends to have rich Umami taste. By mixing both of rices' characteristics, this sake has floral Ginjo aroma, rice Umami and smooth mouthfeel.</p>							
Food Pairing		Floral Ginjo aroma of this sake goes well with less flavored meals. As this sake has rich Umami, we recommend to pair it with white fish sashimi such as sea bream.							
Remarks column		 <p>The Fine Sake Award Japan Best Sake for Wine Glass 2020 GOLD MEDAL WINNER</p>				J A N code  4 901410 011807			

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