




# Specification

Kizakura Co., Ltd.

Product	Kizakura Kyo no Tokuri Junmai Ginjo					Content	180 ml		
Spec (standard value)	Alcohol Content	14%		SMV	+1	Shelf life	1 year		
	Acid	1.4		Amino Acid	1.3	Grade	Junmai Ginjo		
Ingredients	Rice, Rice koji, Water					Polishing Ratio	60%		
Nutrient content (for 100ml)	Energy	89kcal		Carbohydrates	3.1g	Amino Acid	130mg		
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	4901410011173								
ITF code	14901410011170								
The number of bottles	20 bottles per carton								
Size	Width (mm)		Length (mm)	Height (mm)	In total (mm)			Weight (kg)	
Bottle	66		66	121	253			0.35	
Case	300		365	145	810			7.50	
Product Information	This sake is made from 100% "Koshihikari" rice.								
	"Koshihikari" is one of the best quality table rice in Japan. Compared to our general sake in Kizakura, this sake is fermented with double amount of rice. Therefore, it is delicious with, as some may say, "Umami!"								
Food Pairing	This sake is slightly dry and good at various serving temperature. it is easy to pair with typical Japanese cuisines.								
	We recommend to pair Chinese stir-fry dishes like "Stir-fried shrimp and green peas" with this sake warm.								
Remarks column						J A N code  4 901410 011173			