




Specification

Kizakura Co., Ltd.

Product	Kizakura Premium Junmai Yamadanishiki					Content	720 ml		
Spec (standard value)	Alcohol Content	15%	SMV	±0	Shelf life	1 year			
	Acid	1.4	Amino Acid	1.5	Grade	Tokubetsu Junmai			
Ingredients	Rice, Rice koji, Water					Polishing Ratio	65%		
Nutrient content (for 100ml)	Energy	97kcal	Carbohydrates	3.7g	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	4901410019346								
ITF code	14901410019343								
The number of bottles	6 bottles per carton								
Size	Width (mm)	Length (mm)	Height (mm)	In total (mm)	Weight (kg)				
Bottle	86	86	284	456	1.30				
Case	184	275	300	759	8.20				
Product Information	This sake is made from 100% "Yamadanishiki" rice, and fermented with a traditional method, "Kimoto Yamahai". The fermentation process is very time-consuming, taking around two months, and uses natural lactic acid. This method makes sake have more complex and rich taste.								
Food Pairing	Due to the rich and complex taste of the sake, Japanese hot pot, especially Oden, goes well with it. Also, gnocchi with cream sauce is a good pairing when you drink the sake warm.								
Remarks column						J A N code  4 901410 019346			