






Specification

Kizakura Co., Ltd.

Product		Kizakura Ginjo Nama Chozo					Content	300 ml	
Spec (standard value)	Alcohol Content	15%		SMV	+1	Shelf life	1 year		
	Acid	1.2		Amino Acid	1.2	Grade	Ginjo		
Ingredients		Rice, Rice koji, Water, Brewer's alcohol				Polishing Ratio	55%		
Nutrient content (for 100ml)		Energy	94kcal		Carbohydrates	3.1g	Amino Acid 120mg		
Taste	Sweet	Med-Sweet	Medium	Med-Dry	Dry				
	Full	Med-Full	Medium	Med-Light	Light				
Serving Temperature	Cold	Room	Warm	Hot					
	☉								
Jan code	49652949								
ITF code	10000049652946								
The number of bottles	12 bottles per carton								
Size	Width (mm)	Length (mm)	Height (mm)	In total (mm)	Weight (kg)				
Bottle	70	70	198	338	0.54				
Case	225	300	215	740	6.80				
Product Information	This sake is fresh and light taste, and good to use as an aperitif!								
	This is "Nama chozo," which means it isn't pasteurized after pressing. (Typical sake is pasteurized two times - once after pressing and another when bottling) This type of sake has its original fresh flavor.								
	We only use "Arabashiri" and "Nakadare" for this sake. Free-run fresh sake is known as "Arabashiri," and "Nakadare" is the sake that is squeezed out with low pressure after the arabashiri comes to a halt. (We don't use last part of pressing for this product.)								
Food Pairing	"Freshness" is key when thinking of dishes to pair the sake with. Also, light dishes like Caprese, Smoked Salmon and Seafood salad go well with it.								
Remarks column						J A N code  49652949			