




Specification

Kizakura Co., Ltd.

Product		Kizakura Nigori Sake					Content	300 ml		
Spec (standard value)	Alcohol Content	10%		SMV		-35	Shelf life	1 year		
	Acid	2.2		Amino Acid		0.8	Grade	Junmai Nigori		
Ingredients		Rice, Rice koji, Water					Polishing Ratio	70%		
Nutrient content (for 100ml)		Energy	88kcal		Carbohydrates	8.1g	Amino Acid	130mg		
Taste	Sweet	Med-Sweet	Medium	Med-Dry	Dry					
	Full	Med-Full	Medium	Med-Light	Light					
Serving Temperature	Cold	Room	Warm	Hot						
	◎	○								
Jan code	4901410065343									
ITF code	14901410065340									
The number of bottles		12 bottles per carton								
Size	Width (mm)	Length (mm)		Height (mm)		In total (mm)	Weight (kg)			
Bottle	75	75		150		300	0.60			
Case	237	315		164		716	7.60			
Product Information	Well-balanced taste between acidity and sweetness!									
	Nigori sake is roughly filtered, and often called cloudy sake in English. Normally, once the fermentation is finished, sake is pressed and divided into clear sake and white sake lees by filtration. To make Nigori Sake, coarse filters are used to allow small sake lees to remain in the sake. Kizakura Nigori Sake has a fresh & light flavor, and low-alcohol content. It has a semi sweet and sour taste and it should be easy to be taken by sake beginners and women.									
Food Pairing	This Nigori sake is fresh and sweet and also contains a lot of "Umami", and creamy texture.									
	It pairs well with crustacean, especially crab meat. When you eat "Korean BBQ" with this sake, it will stimulate your appetite!									
Remarks column							J A N code  4 901410 065343			