




Specification

Kizakura Co., Ltd.

Product	Kizakura Tokubetsu Junmai "Karakuchi Ikkon"					Content	900 ml	
Spec (standard value)	Alcohol Content	14%		SMV	+3	Shelf life	1 year	
	Acid	1.2		Amino Acid	1.3	Grade	Tokubetsu Junmai	
Ingredients	Rice, Rice koji, Water					Polishing Ratio	70%	
Nutrient content (for 100ml)	Energy	89kcal		Carbohydrates	3.3g	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	4901410090826							
ITF code	14901410090823							
The number of bottles	6 packs per carton							
Size	Width (mm)		Length (mm)		Height (mm)	In total (mm)	Weight (kg)	
Bottle	85		85		184	354	0.96	
Case	277		195		210	682	6.10	
Product Information	～ Junmai with Ginjo aroma ～ "Karakuchi Ikkon" brand - No.1 sales sake among "Dry" sake category in Japan. This sake is fermented with our original "Junmai Karakuchi " yeast, which gives it dry taste. 30% of Junmai Ginjo is blended with this original Junmai sake, making it well balanced between "Umami" taste and fruity aroma!							
	Food Pairing	This aromatic Junmai pairs well with Japanese foods utilizing soupstock aroma. For example, "Dashimaki," which is Japanese style rolled omelette, goes well with this sake.						
Remarks column	Compared with general Junmai in Kizakura, this sake contains 15% more "Ethyl caproate," which is the component of Ginjo aroma.					J A N code  4 901410 090826		