

Kirin-zan

Junmai (Niigata, Japan)

Dry, clean and pure. This is a representative of the Tanrei Karakuchi Junmai sake made in Niigata, the heartland of Japanese premium sake production.

Basic Information

Brand : Kirin-zan
Type of sake: Junmai
Seimai Buai: Rice milled to 60 %
Alcohol: 15-16% by volume
Size & UPC: 720ml, 12-pack UPC 844650025033



Producer

Name: Kirinzan Shuzo **Founded:** 1843
Location: 46 Tsugawa, Aga-cho, Higashi-kanbara-gun,
Niigata 959-4402, Japan
Website: www.niigatasake.com
www.kirinzan.co.jp
President: Shuntaro Saito – the 7th generation of the owner/founding family
Toji (Master Brewer): Yoshiaki Hasegawa

Ingredients & Technical data

Rice: Gohyaku-man-goku and Yukinosei
Water: Soft water **Yeast:** G9NF
No sulfite, no preservatives.

Nihonshu-do (SMV): +4 **Acidity:** 1.4 **Amino acids:** 1.3

Other Information

Suggested service: Chilled, Room temp., Luke-warm

Tasting note: Dry, pure & clean taste. Tanrei karakuchi (Niigata style dry & clean taste).

Food pairing: Matches well with most of Japanese dishes, especially when served room temp or lukewarm. Sukiyaki, Eel kabayaki, etc

Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan) in Tsugawa, Niigata. Kirin is a mythical creature much like a flying unicorn, is believed to bring about happiness and luck. The producer won gold medals at Japan National Sake Competition in 2012, 2009, 2008, 2007, etc.

