

KIMINOI “Emperor’s Well”

Junmai Ginjo, Yamahai (Niigata, Japan)

Basic Information

Brand: Kiminoi [keemi-noy]
Nickname: Emperor's Well
Quality: Junmai Ginjo, Yamahai
Seimai Buai: Rice milled to 58 %
Alcohol: 15-16 % by volume
Size, BPC & UPC Code:

720ml/12	844650015010
300ml/12	844650015027



Producer

Producer: Kiminoi [keemi-noy] Shuzo **Founded:** 1842
Owned by: Tanaka Family
Location: 3-11, Shimomachi, Myokou-shi, Niigata 944-0048, JAPAN
Website: www.niigatasake.com
www.kiminoi.co.jp

Toji (Master Brewer): Hiroshi Hayatsu
 Hayatsu-san has been working with sake for three decades.

Ingredients & technical data

Rice: Gohyaku-man-goku
Water: On-site well water. Soft water
Yeast: Kyokai #10
 No sulfites, no preservatives.

SMV: +2 **Acidity:** 1.6 **Amino acids:** 1.5



Other information

Serving temp. : Serve chilled (53-59°F/12-15°C), or warmed (113-122°F/ 45-50°C).
Tasting note: Rich aromas, complex flavors, and elegant clean finish.
Food Pairing: Full flavored or rich dishes. Tempura. Grilled seafood with rich sauce.

This sake is produced by a traditional time-consuming method for preparing yeast starter called “Yamahai”, which gives elusive “Umami” or richness and fullness of the flavor.
 This yamahai sake won a gold medal at “Joy of Sake” (the US National Sake Appraisal) in 2006.
 Kiminoi has won gold awards at Japan National Sake Competition in 2015, 07, 06, 04, 03, etc.