

# KIRIN-ZAN “Classic”

## (Niigata, Japan)

*Dry, clean, light-bodied and well-refined. This is a representative of the Tanrei Karakuchi sake made in Niigata, the heartland of Japanese premium sake production.*

### Basic Information

**Brand :** KIRIN-ZAN  
**Nickname :** “Classic” **Type of sake:** Futsu-shu  
**Seimai Buai:** Rice milled to 65 %  
**Alcohol:** 15-16% by volume  
**Size & UPC:** 1800ml, 6-pack, UPC: 844650025057  
 720ml, 12-pack, UPC: 844650025040  
 300ml, 30-pack, UPC: 844650025088  
 180ml(cup), 30-pack UPC: 844650025118



### Producer

**Name:** Kirinzan Shuzo **Founded:** 1843  
**President:** Shuntaro Saito – the 7<sup>th</sup> generation of the founding family  
**Toji (Master Brewer):** Yoshiaki Hasegawa  
**Location:** 46 Tsugawa, Aga-cho, Niigata 959-4402, Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)

### Ingredients & Technical data

**Rice:** Gohyaku-man-goku and Koshi-ibuki  
**Water:** Soft water **Yeast:** G9NF  
**SMV:** +6 **Acidity:** 1.3 **Amino acids:** 1.2  
 No sulfite, no preservatives.

### Other Information

**Serving temp.:** Slightly chilled, Room temp., Luke-warm  
**Tasting note:** Dry, clean, light-bodied, well-balanced. Satisfying aromas of hazelnut, melon and rice with minerality and intensity.



**Food pairing:** Matches well with most of Japanese dishes, especially when served room temp or lukewarm, including raw/lightly grilled fish and shrimps, tofu, simmered vegetable, and sunomono.

*Bacon-wrapped Scallops* - “The Classic” is paired with the soft, rich, nuttiness of the seared Sea Scallop because of the ricey, nutty aromas of the sake. The crispy, salty outer rim of seared bacon needs the strong more intensely forward flavors that the sake provides.

Other recommendations: *Trout Amandine, Roasted chestnuts, Terrine of foie-gras, Sea urchin carbonara, Pear and frangipane tart.*

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 brewery won gold medals at the Japan National Sake Competition in 2016, 2014, 2012, 2009, 2008, etc.