

KIRIN-ZAN

Junmai Ginjo (Niigata, Japan)

Basic info

Brand: KIRIN-ZAN
Type of sake: Junmai Ginjo
Seimai Buai: Rice milled to 55 %
Alcohol: 15-16% by volume
Size & UPC: 1.8L, 6-pack 844650025095
720 ml, 6-pack 844650025071

Producer

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



Ingredients & tech data

Rice: Gohyaku-man-goku
Water: soft water
Yeast: G9NF
Nihonshu-do (SMV): +4 **Acidity:** 1.3 **Amino acids:** 1.2
No sulfites. No preservatives.



Other info

Serving temp. : Serve chilled, at room temp. or luke-warm.

Tasting Notes: The forward floral nose, creamy and nutty with mushroom, lemon, herbal notes, this Sake has multiple layers of flavor, buttery, lemony, rich on palate, smooth and pleasant umami.

Food pairing:

Braised pork belly (Buta no kakuni), Stuffed clams, Stuffed mushrooms, Sole meuniere, Buttery Salisbury steak, Pasta Bolognese

Champignons Sauvages au Madere – Umami-rich dish of wild mushrooms, sweet shallots and Madeira needs an equal umami-rich Sake with rich layered flavors.

Saffron-based Paella – With its floral, spicy shellfish and saffron flavors, the paella is a rice-based star which needs a strong flavored complex Sake with richness on aromatics and yet soft on the palate. The Junmai Ginjo has the complexity to stand up to the multiple layers of spice and earthy flavors of the dish, and still be satisfyingly approachable on the palate.

Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan) in Tsugawa where beautiful rivers run through. Kirin, a mythical creature much like a flying unicorn, is believed to bring about happiness. The producer won gold medals at Japan National Sake Competition in 2016, 2014, 2012, 2009, etc.