

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. 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 prizes at Japan Annual National Sake Awards for four years in a row since 2016.

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 7th generation of the founding family
Toji (Master Brewer): Yoshiaki Hasegawa
Location: 46 Tsugawa, Aga-cho, Niigata 959-4402, Japan
Website: 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 Amantine, Roasted chestnuts, Terrine of foie-gras, Sea urchin carbonara, Pear and frangipane tart.*