



Kaku-Rei

Daiginjo (Niigata, Japan)

Basic Information

Brand: Kaku-Rei [kaku-rey]
Type: Daiginjo
Rice Polishing: 48 %
Alcohol: 15-16% by volume
Bottle size: 720 ml **Case Pack:** 12 bottles
UPC Code: 844650000009



Producer

Producer: Aoki [ow-kie] Shuzo
Owned by: Aoki Family **Founded:** 1717
Location: 1214 Shiozawa, Minami-Uonuma-shi
Niigata 949-6408, JAPAN
Website: www.niigatasake.com
www.kakurei.co.jp

Toji (Sake Master):

Hidehiro Shinbo – Hidehiro-san who has been working with sake for almost a half century, ensures that the Aoki Family maintains its three-century-old tradition of craftsmanship.

Ingredients & technical data

Rice: Yamada Nishiki
Water: On-site well water from an underground current originating at Makihata-yama. Soft water.
Yeast: Kyokai #14
SMV: +5 **Acidity:** 1.5 **Amino acids:** 0.9



Other information

Serving temp: Chilled or at room temperature.
Tasting notes: Aromatic, slightly floral, full bodied, hints of pear & apple. Clean finish.
Food pairing: White fish – raw or lightly cooked. Oysters – creamy oysters, raw or steamed.

This sake won a gold award at the Joy of Sake (the US National Sake Appraisal) in 2006.