



Kiminoi “Emperor’s Well”

Junmai Ginjo (Niigata, Japan)

Basic Information

Brand: Kiminoi [keemi-noy]
Nickname: Emperor's Well
Quality: Junmai Ginjo. Yamahai
Rice Polishing: 58 %.
Alcohol: 15-16 % by volume

Bottle size: 720ml **Case Pack:** 12 bottles
UPC Code: 844650015010



Producer

Name: 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 (Sake Master): Hiroshi Hayatsu
Hiroshi-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

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.
Won a gold medal at “Joy of Sake” (the US National Sake Appraisal) in 2006.