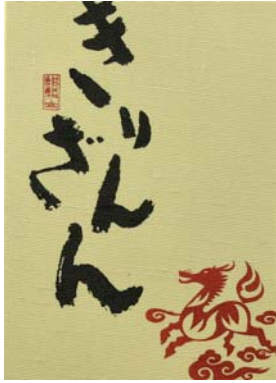




Kirin-zan

Junmai Daiginjo (Niigata, Japan)



Basic Information

Brand: Kirin-zan
Type: Junmai Daiginjo
Rice Polishing: 45 %
Alcohol: 15-16% by volume

Bottle size: 720 ml **Case Pack:** 6 bottles
UPC Code: 844650025002

Producer

Producer: Kirinzan Shuzo **Founded:** 1820
Owned by: Saito Family
Location: 46 Tsugawa, Aga-machi, Higashi-kanbara-gun, Niigata 959-4402, JAPAN
Website: www.niigatasake.com
www.kirinzan.co.jp

Toji (Sake Master): Takeo Goto - Takeo-san has been making sake for over 20 years. He both oversees sake making and takes part in growing rice with his team.

Ingredients & technical data

Rice: Gohyaku-man-goku
Water: soft water
Yeast: G901

SMV: +3 **Acidity:** 1.3 **Amino acids:** 1.2

Other information

Serving temp. : Serve chilled (50-59°F or 10-15°C).

Tasting Notes: Elegant, refined, citrusy on the palate.
Reminiscent of a clean mountain stream.

Food pairing: White fish & shellfish – raw, steamed or grilled.
Chicken - roasted or grilled.

Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan).

Kirin, a mythical creature much like a flying dragon, is believed to bring about happiness.

