





Specification

Kizakura Co., Ltd.

Product		Tokusen Junmai Ginjo Kizakura				Content	720 ml		
Spec (standard value)	Alcohol Content		16%	SMV	+1	Shelf life	1 year		
	Acid		1.4	Amino Acid	1.5	Grade	Junmai Ginjo		
Ingredients		Rice, Rice koji, Water				Polishing Ratio	60%		
Nutrient content (for 100ml)		Energy	103kcal	Carbohydrates	4.0g	Amino Acid	150mg		
Taste	Sweet	Med-Sweet	Medium	Med-Dry	Dry				
	Full	Med-Full	Medium	Med-Light	Light				
Serving Temperature	Cold (5-15℃)	Room (15-30℃)	Warm (30-40℃)	Hot (40-50℃)					
	○	◎	○						
Jan code	4901410011777								
ITF code	14901410011774								
The number of bottles	6 bottles per case								
Size	Width (mm)		Length (mm)		Height (mm)	In total (mm)	Weight (kg)		
Bottle	76		76		298	450	1.13		
Case	182		268		322	772	7.16		
Product Information	Premium sake of mixture of Yamadanishiki and Omachi.								
	Used Yamadanishiki that was grown under the strict regulation of Specially Cultivated Agricultural Products. Sake made with this rice tends to be more refreshing, floral and clean. Omachi rice is known as the only rice variety that've never been improved by selective breeding. Sake made with this rice tends to have rich Umami taste. By mixing both of rices' characteristics, this sake has floral Ginjo aroma, rice Umami and smooth mouthfeel.								
Food Pairing	Floral Ginjo aroma of this sake goes well with less flavored meals. As this sake has rich Umami, we recommend to pair it with white fish sashimi such as sea bream.								
Remarks column	 The Fine Sake Award Japan Best Sake for Wine Glass 2020 GOLD MEDAL WINNER					J A N code  4 901410 011777			

Updated date : 2024/8/20