

Specification

Kizakura Co., Ltd.

| | | | | | | |
|---------------------------------|--|-------------------|-------------------|------------------|--|--|
| Product | Kizakura Hana Kizakura | | | | Content | 720 ml |
| Spec (standard value) | Alcohol Content | 12% | SMV | -8 | Shelf life | 1 year |
| | Acid | 1.1 | Amino Acid | 1.2 | Grade | Junmai Ginjo |
| Ingredients | Rice, Rice koji, Water | | | | Polishing Ratio | 60% |
| Nutrient content (for 100ml) | Energy | 81kcal | Carbohydrates | 3.9g | Amino Acid | 120mg |
| Taste | Sweet | Med-Sweet | Medium | Med-Dry | Dry |  |
| | Full | Med-Full | Medium | Med-Light | Light | |
| Serving Temperature | Cold (5-15°C) | Room (15-30°C) | Warm (30-40°C) | Hot (40-50°C) | | |
| | ◎ | ○ | | | | |
| Jan code | 4901410015201 | | | | | |
| ITF code | 14901410015208 | | | | | |
| The number of bottles | 6 bottles per carton | | | | | |
| Size | Width (mm) | Length (mm) | Height (mm) | In total (mm) | Weight (kg) | |
| Bottle | 78 | 78 | 300 | 456 | 1.15 | |
| Case | 185 | 280 | 310 | 775 | 7.25 | |
| Product Information | This sake is made with our original yeast derived from actual yellow cherry blossoms in Kizakura. | | | | | |
| | Since the alcohol content is 12% and it tastes sweet, we recommend using wine glass which has you enjoy the fruity aroma. | | | | | |
| Food Pairing | This sake is a bit sweet, so it pairs well with dishes that are cooked with Hon Mirin like the Japanese dish, "beef and potato stew." | | | |  | |
| | It also goes well with marinated seafood like "Salpicon de mariscos español" as the sweet flavors in the sake soften the sourness of the dish. | | | | | |
| Remarks column | | | | | J A N code  4 901410 015201 | |