

Specification

Kizakura Co., Ltd.

Product	Kizakura Yamahai Nama Chozo				Content	300 ml
Spec (standard value)	Alcohol Content	14%	SMV	+2	Shelf life	1 year
	Acid	1.3	Amino Acid	1.2	Grade	Honjozo
Ingredients	Rice, Rice koji, Water, Brewer's alcohol				Polishing Ratio	70%
Nutrient content (for 100ml)	Energy	90kcal	Carbohydrates	3.4g	Amino Acid	120mg
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	4901410030228					
ITF code	149014100303225					
The number of bottles	12 bottles per carton					
Size	Width (mm)	Length (mm)	Height (mm)	In total (mm)	Weight (kg)	
Bottle	68	68	197	333	0.56	
Case	225	300	215	740	7.00	
Product Information	<p>This sake is fermented with a traditional method "Kimoto Yamahai". It is time-consuming but can make complex and mellow sake because of natural lactic acid.</p> <p>Also, this sake is "Nama chozo(生貯蔵)". It is a type of sake that undergoes only one pasteurization process (heat-treatment); sake normally undergoes two. The first treatment is performed after pressing, and the second treatment is performed when bottling. "Nama chozo" skips the first and keeps its original fresh taste.</p>					
	<p>"Yamahai" has usually complex and mellow taste, so some foods with rich taste are suitable for this sake. Also, Namachozo leaves freshness in its aftertaste.</p> <p>Please enjoy it with "Okonomiyaki" (Japanese pancake) or "Sukiyaki". Also, it is good match for "Cheese fondue".</p>					
Food Pairing						
Remarks column					<p>J A N code</p>  <p>4 901410 030228</p>	