




# 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.</p> <p>"Nama chozo" skips the first and keeps its original fresh taste.</p>									
Food Pairing		<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>									
Remarks column								J A N code  4 901410 030228			