

Kinokuniya Bunzaemon

Junmai Ginjo



Sake Specs

Rice Variety: Yamadanishiki and Omachi

Region: Kinki, Wakayama

Alcohol: 16%

Acidity: 1.6

Sake Meter Value: -6

Polishing Rate: 55% for koji rice;

60% for kakemai

Packaging: 12/300ml

Taste Profile

A mild but slightly tart taste, with a highly fragrant aroma and the fullness of rice that softly blossoms on your palate.

Food Pairings

Seafood, tempura, sukiyaki

About The Label

Kinokuniya Bunzaemon, one of the most famous businessmen from Kishu (Wakayama), made a fortune during the Edo Period by risking his life transporting loads of Kishu mikan (mandarin oranges) on a ship named "Kinokuni Mikanbune."

Named for this famous businessman, *Kinokuniya Bunzaemon* uses carefully selected varieties of rice grown in Wakayama, now the mecca of rice growing, to brew delicious, high-quality sake.