

KIRAKUCHO

Junmai Ginjo

Kita Sake Brewery, Shiga Prefecture

SAKE DETAILS:

Rice: Yamadanishiki & Ginfubuki

Polish Rate: 60%

Sake Meter Value: +4

Acidity: 1.7

Alcohol: 16.5%

ABOUT "JUMNAI GINJO" STYLE SAKES

The term *Junmai* is constructed of two kanji that together mean "pure rice". This means that the brew cannot contain any ingredient beyond the principal four of rice, water, yeast and koji. The term *Ginjo* means "specialized brew". Ginjo-grade sakes must use rice polished to at least 60%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Ginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

ABOUT THE BREWERY

Kita Sake Brewery has been brewing delicious sake in the Shiga Prefecture since 1820. They specialize in very dry styles of sake. With over 200 years of brewing experience, Kita Sake Brewery have developed their own native yeasts strains that they use for many of their sakes. Experts in koji-making, they cultivate their koji for 50 hours for each brew – ten hours longer than the standard koji-making time. This is a small, family-run sake brewery, with nine generations of sake brewing history at this location.

TASTING NOTE

A crisp, dry sake that cuts as fast as a fox.
Excellent for darting through fatty proteins and rich broths.
Notes of citrus and an ever-so-slight sweetness provide balance.

FOOD PAIRING

Rich tonkatsu ramen, crispy fried chicken karaage,
luxurious otoro tuna sushi.



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