



# Kaku-Rei

## Daiginjo (Niigata, Japan)

### Basic Information

**Brand:** Kaku-Rei [kaku-rey]  
**Type:** Daiginjo  
**Seimai Buai:** Rice milled to 48 %  
**Alcohol:** 15-16% by volume  
**Size & UPC:** 720 ml, 12-pack, UPC 844650000009

### Producer

**Producer:** Aoki [ow-kie] Shuzo   **Founded:** 1717  
**Location:** 1214 Shiozawa, Minami-Uonuma-shi  
Niigata 949-6408, JAPAN  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.kakurei.co.jp](http://www.kakurei.co.jp)  
**President:** Takafumi Aoki - the 12<sup>th</sup> generation of the owner/founding family.  
**Toji (Master Brewer):** Takahiro Imai



### Ingredients & technical data

**Rice:** Yamada Nishiki  
**Water:** On-site well water from an underground current originating at Makihata-yama. Soft water.  
**Yeast:** Kyokai #14  
No sulfites, no preservatives.

**Nihonshu-do (SMV):** +3   **Acidity:** 1.2   **Amino acids:** 0.8

### Other information

**Serving temp:** Chilled or at room temperature.  
**Tasting notes:** Aromatic, slightly floral, full bodied, hints of pear & apple. Clean finish.  
**Food pairing:** White fish – raw or lightly cooked. Oysters – creamy oysters, raw or steamed.

This sake won a gold award at the Joy of Sake (the US National Sake Appraisal) in 2006. Aoki Shuzo has awarded gold medals at the Japan National Sake Competition for three years in a row, in 2009, 2010 and 2011.

