

## KAKU-REI - Niigata Junmai Ginjo Sake

(**kaku-rey**) Produced by **Aoki** [ow-kie]  
Shuzo in Minami-Uonuma-shi,  
Niigata, JAPAN. Founded in 1717.

Made from the **Koshi Tanrei** rice polished to **Junmai ginjo** quality level of **55%**, and soft pure water from the on-site well. Alcohol: 15-16%, SMV: +2.5. Acidity: 1.5  
Serve chilled or slightly warm. *“Aromatic, slightly floral, full bodied, hints of banana & pear. Soft, clean finish.”*. Try this sake with grilled fish, vegetables, oysters, scallops, etc.

**“Floral, Full & Clean”**

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