



Kaku-Rei

Junmai Ginjo (Niigata, Japan)

Basic Information

Brand: Kaku-Rei [kaku-rey]
Type of sake: Junmai Ginjo
Seimai Buai: Rice milled to 55%
Alcohol: 15-16% by volume
Size & BPC: 720 ml, 12-pack
UPC Code: 844650000016



Producer

Producer: Aoki [ow-kie] Shuzo
Owned by: Aoki Family **Founded:** 1717
Location: 1214 Shiozawa, Minami-Uonuma-shi
Niigata 949-6408, Japan
Website: www.niigatasake.com
www.kakurei.co.jp

Toji (Master Brewer): Hidehiro Shinbo
Mr. Shinbo who has been working with sake for almost a half century ensures that the Aoki Family maintains its three-century-old tradition of craftsmanship.

Ingredients & technical data

Rice: Koshi Tanrei
Water: On-site well water from an underground current originating at Makihata-yama. Soft water.
Yeast: Kyokai #14
SMV: +2.5 **Acidity:** 1.5 **Amino acids:** 1.4

No sulfites, no preservatives.

Other information

Serving temp.: Chilled or slightly warm
Tasting note: Slightly aromatic, lightly floral, hints of banana & pear. Soft clean finish.
Food pairing: Grilled fish & vegetables. Steamed oysters. Vegetable tempura with salt.

Aoki Shuzo is located in the Minami-Uonuma district which is well known as the best appellation for the cultivation of rice as well as one of the best ski resorts in Japan.

