



Karen “Coy”

Junmai (Niigata, Japan)

Basic Information

Brand: Karen
Nickname: Coy
Type: Junmai, low alcohol sake
Seimai Buai: Rice milled to 65%
Alcohol: 10-11%
Bottle size: 500ml **Case Pack:** 12 bottles
UPC Code: 844650010015



Producer

Producer: Ichishima [ichi-shima] Shuzo
Owned by: Ichishima Family
Founded: circa 1790
Location: Suwacho 3-1-17, Shibata-shi,
Niigata, 957-0055 Japan
Web site: www.niigatasake.com
www.ichishima.jp
Toji (Master Brewer): Takeshi Tanaka
Takeshi-san has been making sake for two decades.

Ingredients & Technical data

Rice: Gohyaku-man-goku & other rice grown in Niigata
Water: Underground water from the Iide Mountains
Yeast: Information not disclosed.
No sulfites, no preservatives.

SMV: -23 **Acidity:** 2.9 **Amino acids:** 0.9

Other Information

Suggested service: Chilled

Tasting note: Aromas of lychee, apple, strawberry. Complex, sweet with good acidity.

Food pairing: Aperitif. Light seafood dishes. Salad. Ceviche. Moderately spicy dishes.

The Ichishima family has been involved in sake making for more than 200 years since the shogun era. Currently well known for its sake museum that is open to the public and its employment of female sake makers.

