

KIMINOI - Niigata

"Emporor's Well"

Junmai-Daiginjo Sake

(keemi-noy) Kiminoi *"Emperor's Well"* is made by Kiminoi Shuzo. Founded in 1842. Rice polished to Daiginjo quality level of **40%**. Produced by a traditional time-consuming Yamahai method which gives elusive richness and fullness. Alcohol: 16-17%, SMV: +3, Acidity: 1.3. Serve chilled or at room temperature. *"Forward aroma, full mouth feel."* Matches well with grilled lobster, salmon, or scallop with rich sauce.

"Rich, Full & Clean"

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