



# Kiminoi “Emperor’s Well”

## Junmai Daiginjo, Yamahai (Niigata, Japan)

### Basic information

**Brand:** Kiminoi [keemi-noy]  
**Nickname:** Emperor's Well  
**Type:** Junmai Daiginjo, Yamahai  
**Seimai Buai:** Rice milled to 40 %  
**Alcohol:** 16-17 % in volume  
**Size & BPC:** 720 ml, 6-pack  
**UPC Code:** 844650015003



### Producer

**Producer:** Kiminoi Shuzo      **Founded:** 1842  
**Owned by:** Tanaka Family  
**Location:** 3-11, Shimomachi, Myokou-shi, Niigata 944-0048, Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.kiminoi.co.jp](http://www.kiminoi.co.jp)

**Toji (Master Brewer):** Hiroshi Hayatsu  
 Hayatsu-san has been working with Kiminoi Shuzo for three decades.



### Ingredients & Technical data

**Rice:** Yamada Nishiki  
**Water:** On-site well water. Soft water  
**Yeast:** Kyokai #10  
 No sulfites, no preservatives.  
**SMV:** +3      **Acidity:** 1.3      **Amino acids:** 1.3

### Other information

**Serving temp.:** Chilled 46°F to room temperature 68°F (8-20°C)  
**Tasting Notes:** Forward aroma, full mouth feel and lingering finish.  
**Food Pairing:** Grilled seafood such as lobster, salmon & scallops with rich sauce.

The traditional “Yamahai” process is used for preparing the yeast starter, which creates a deep, rich, full bodied flavor. This sake is an excellent example of what can be created when combining old world, traditional techniques like Yamahai with the latest facilities and technological advancements such as the very precise computer controlled rice polishing machines.

Kiminoi Shuzo has won gold awards at Japan National Sake Competition in 2008, 2007, 2006, 2004, 2003, etc