



# Kirin-zan “Classic”

## (Niigata, Japan)

*Dry, clean, light and well-refined. This is a representative of the Tanrei Karakuchi sake made in Niigata, the heartland of Japanese premium sake production.*

### Basic Information

**Brand :** Kirin-zan  
**Nickname :** “Classic”  
**Type of sake:** Futsu-shu  
**Seimai Buai:** Rice milled to 65 %  
**Alcohol:** 15-16% by volume  
**Size & UPC:** 720ml, 12-pack, UPC: 844650025040  
1800ml, 6-pack, UPC: 844650025057



### Producer

**Name:** Kirinzan Shuzo      **Founded:** 1843  
**President:** Shuntaro Saito – the 7<sup>th</sup> generation of the founding family  
**Toji (Master Brewer):** Yoshiaki Hasegawa  
**Location:** 46 Tsugawa, Aga-cho, Higashi-kanbara-gun,  
Niigata 959-4402, Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.kirinzan.co.jp](http://www.kirinzan.co.jp)

### Ingredients & Technical data

**Rice:** Gohyaku-man-goku and Koshi-ibuki  
**Water:** Soft water      **Yeast:** G9NF  
**SMV:** +6      **Acidity:** 1.3      **Amino acids:** 1.2  
No sulfite, no preservatives.

### Other Information

**Suggested service:** Slightly chilled, Room temp., Luke-warm  
**Tasting note:** Dry, clean, ligh-bodied with refreshing acidity.  
Tanrei karakuchi or well-known Niigata-style.  
**Food pairing:** Matches well with most of Japanese dishes, especially when served room temp or lukewarm, including raw/lightly grilled fish and shrimps, tofu, simmered vegetable, and sunomono.

Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan) in Tsugawa, Niigata. Kirin is a mythical creature much like a flying unicorn, is believed to bring about happiness and luck.

The brewery won gold medals at the Japan National Sake Competition in 2012, 2009, 2008, etc.

