

Kirin-zan, "kagayaki" Daiginjo, Gen-shu, 720ml

Produced by Kirinzan Shuzo, Niigata

The pinnacle of Kirin-Zan.

Gorgeous and elegant nose, deep umami-rich taste, and silky clean finish. Koshi Tanrei, a local specialty sake rice of Niigata, is grown by a consortium of skillful rice growers in the Oku-aga district and Kirinzan's master brewer with his team. Kirinzan Shuzo is one of the first gold award winners with Koshi Tanrei-based sake at the Japan National Sake Appraisal, which is dominated by daiginjo sakes brewed with Yamada Nishiki. The Koshi Tanrei rice for "Kagayaki" has been polished to 40% for processing and fermenting through labor intensive and time consuming methods, the same for the gold winning sake.

"kagayaki" is bottled only twice a year and shipped on a pre-order basis. The sake was launched in October 2012 in US.

Spec ...

Alc. 17.6%, SMV (Nihonshu-do) +3

Acidity 1.2, Amino acid 1.0



Availability ... 30 bottles (5 cases) for Oct. – Dec. 2012