



Kirin-zan

Junmai Daiginjo (Niigata, Japan)

Basic Information

Brand: Kirin-zan
Type of sake: Junmai Daiginjo
Seimai Buai: Rice milled to 45 %
Alcohol: 15-16% by volume
Size, BPC & UPC Code:
1.8 liter, 6-pack 844650025026
720 ml, 6-pack 844650025002



Producer

Producer: Kirinzan Shuzo **Founded:** circa 1820
Owned by: Saito Family
Location: 46 Tsugawa, Aga-machi, Higashi-kanbara-gun, Niigata 959-4402, JAPAN
Website: www.niigatasake.com
www.kirinzan.co.jp

Toji (Master Brewer): Takeo Goto

Goto-san has been making sake for over 20 years. He works in the local rice fields in the summer months and brews the rice in the fall & winter.

Ingredients & technical data

Rice: Gohyaku-man-goku
Water: soft water
Yeast: G901
SMV: +3 **Acidity:** 1.3 **Amino acids:** 1.2
No sulfites, no preservatives.



Other information

Serving temp. : Serve chilled (50-59°F or 10-15°C).

Tasting Notes: Elegant, refined, citrusy on the palate.
Reminiscent of a clean mountain stream.

Food pairing: White fish & shellfish – raw, steamed or grilled.
Chicken - roasted or grilled.

Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan) in Tsugawa where beautiful rivers run through. Kirin, a mythical creature much like a flying unicorn, is believed to bring about happiness. Kirinzan Shuzo has won gold medals at Japan National Sake Competition in 2009, 2008, 2007, etc.