

Kaku-Rei

Junmai Ginjo (Niigata, Japan)

Basic Information

Brand: Kaku-Rei [kaku-rey]
Type of sake: Junmai Ginjo
Seimai Buai: Rice milled to 55%
Alcohol: 15-16% by volume
Size & UPC: 720 ml, 12-pack, 844650000016
300 ml, 12-pack, 844650000047

Producer

Producer: Aoki [ow-kie] Shuzo
Owned by: Aoki Family **Founded:** 1717
Location: 1214 Shiozawa, Minami-Uonuma-shi
Niigata 949-6408, Japan
Website: www.niigatasake.com
www.kakurei.co.jp

Owner/President:

Takafumi Aoki – the 12th generation of the founding family.

Toji (Master Brewer): Takahiro Imai

Ingredients & technical data

Rice: Koshi Tanrei
Water: On-site well water from an underground current
originating at Makihata-yama. Soft water.
Yeast: Kyokai #14
No sulfites, no preservatives.

Nihonshu-do (SMV): +2.5 **Acidity:** 1.5 **Amino acids:** 1.4

Other information

Serving temp.: Chilled or slightly warm

Tasting note: Moderately aromatic, lightly floral, hints of banana & pear. Soft clean finish.

Food pairing: Grilled fish & vegetables. Steamed oysters. Vegetable tempura with salt.

Aoki Shuzo is located in the Minami-Uonuma district, which is well known as the best appellation for the cultivation of the most popular table rice Koshi Hikari. Aoki has awarded gold medals at the Japan National Sake Competition many times such as in 2016, 2014, 2013, 2011, 2010 etc. Kakurei Junmai Ginjo was awarded Gold at “Joy of Sake” US National Sale Appraisal in 2015.

