

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
www.kiminoi.co.jp

Toji (Master Brewer): Hiroshi Hayatsu

Hayatsu-san has been working with Kiminoi Shuzo for three decades.

Ingredients & Technical data

Rice: Koshi Tanrei
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 has won gold awards at Japan National Sake Competition in 2015, 07, 06, 04, 03, etc.

