

KIMINOI “Emperor’s Well”

Yamahai, Junmai Ginjo (Niigata, Japan)

Basic Information

Brand: Kiminoin [keemi-noy]
Nickname: Emperor's Well
Quality: Junmai Ginjo, Yamahai
Seimai Buai: Rice milled to 55 %
Alcohol: 15-16 % by volume
Size, BPC & UPC Code:
720ml/12 844650015010
300ml/12 844650015027



Producer

Producer: Kiminoin [keemi-noy] Shuzo **Founded:** 1842
Owned by: Tanaka Family
Location: 3-11, Shimomachi, Myokou-shi, Niigata 944-0048, JAPAN
Website: www.niigatasake.com
www.kiminoin.co.jp
Toji (Master Brewer): Hiroshi Hayatsu
Has been working with the brewery for more than three decades.

Ingredients & technical data

Rice: Gohyaku-man-goku
Water: On-site well water. Soft water
Yeast: Kyokai #10
No sulfites, no preservatives.

SMV: +0 **Acidity:** 1.4 **Amino acids:** -

Other information

Serving temp. : Serve chilled (53-59°F/12-15°C), or warmed (113-122°F/ 45-50°C).
Tasting note: Complex, deep, layered flavors, grainy and earthy, elegant clean finish.
Food Pairing: Roasted chicken, pork chops, tempura, charcoal-grilled seafood, mushroom risotto.

This sake is produced by a traditional time-consuming method for preparing yeast starter called “Yamahai”, which gives elusive “Umami” or richness and fullness of the flavor.
This yamahai sake won a gold medal at “Joy of Sake” (the US National Sake Appraisal) in 2006.
Kiminoin has won gold awards at Japan National Sake Competition in 2015, 07, 06, 04, 03, etc.

