

KIMINOI “Emperor’s Well”

Yamahai Junmai (Niigata, Japan)

Basic Information

Brand: Kiminoi [keemi-noy]
Nickname: Emperor's Well
Quality: Yamahai, Junmai
Seimai Buai: Rice milled to 65 %
Alcohol: 15.5 % by volume
Size, BPC & UPC Code:
720ml/12 844650015041
300ml/12 844650015058



Producer

Producer: Kiminoi [keemi-noy] 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
Has been working with the brewery for more than three decades.

Ingredients & technical data

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

SMV: ± 0 **Acidity:** 1.6 **Amino acids:** -

Other information

Serving temp. : Serve chilled, at room temp, luke-warm, or warm.
Tasting note: Mellow & full-flavored, off-dry, elegant clean finish.
Food Pairing: Miso-marinated cod, grilled eel, yakitori, teriyaki chicken

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.

Kiminoi has won gold awards at Japan National Sake Competition in 2015, 07, 06, 04, 03, etc.

