

KIRIN-ZAN “Potari Potari”

Junmai Ginjo, Nama Gen-shu (Niigata, Japan)

Basic info

Brand: KIRIN-ZAN
Nickname: “Potari Potari”
Type of sake: Junmai Ginjo, Nama (un-pasteurized), Gen-shu (undiluted sake)
Seimai Buai: Rice milled to 55 %
Alcohol: 17% by volume
Size & UPC: 720 ml, 12-pack 844650025101



Producer

Name: Kirinzan Shuzo **Founded:** 1843
Location: 46 Tsugawa, Aga-cho, Higashi-kanbara-gun, Niigata 959-4402, Japan
Website: www.niigatasake.com
President: Shuntaro Saito – the 7th generation of the owner/founding family
Toji (Master Brewer): Yoshiaki Hasegawa

Ingredients & tech data

Rice: Gohyaku-man-goku
Water: soft water
Yeast: -
Nihonshu-do (SMV): +2 **Acidity:** 1.6 **Amino acids:** -
No sulfites. No preservatives.



Other info

Serving temp. : Serve chilled.

Tasting Notes: Vibrant fresh nose with intensely herbal, guava, citrus aromas with an off-dry, crisp, fresh candied hazelnut finish.

Food pairing:

Braised Cured Wild Stripped Bass with Hawaiian Black Salt and Pink Peppercorns -
The precise crispness of the curing bass along with the seasoned salt and pepper enhances clean herbal essence of the vibrantly fresh wild stripped bass. The sake interacts nicely with its intensity of freshness and tropical citrus fruit flavors

Billi-Bi Soup (Cream of Mussels Soup) – The brininess of the mussel broth, combined with the richness of the cream allows the sake to assert its off-dry hazelnut flavor, adding a further element of complexity of sweetness and nuttiness.

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. The producer won gold medals at Japan National Sake Competition in 2017, 2016, 2014, 2012, etc.