

# KIRIN-ZAN

## Junmai Daiginjo (Niigata, Japan)

### Basic info

**Brand:** KIRIN-ZAN  
**Type of sake:** Junmai Daiginjo  
**Seimai Buai:** Rice milled to 45 %  
**Alcohol:** 15-16% by volume  
**Size & UPC:** 1.8 liter, 6-pack 844650025026  
 720 ml, 6-pack 844650025002

### Producer

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

### Ingredients & tech data

**Rice:** Gohyaku-man-goku  
**Water:** soft water **Yeast:** G901  
**Nihonshu-do (SMV):** +3 **Acidity:** 1.3 **Amino acids:** 1.2  
 No sulfites, no preservatives.

### Other info

**Serving temp. :** Serve chilled (50-59°F or 10-15°C).

**Tasting Notes:** Reticent, elegant, refined, citrusy. Floral, yet earthy aroma laced with cedar and cedar with a hint of smoke. Medium to light bodied. Dry, intense, and balanced; soft creamy texture with a round finish of concentrated Bosc pears. Reminiscent of a clean mountain stream.

### **Food pairing:**

*White fish & shellfish – raw, steamed or grilled. Spiced poached lobster, White meat – Poussin, Poached turbot with Champagne sauce.*

*Rabbit Chops with fresh Fines Herbes* – This super premium sake with its reticent refined elegance will shine with this center dish of delicate seared rabbit loin garnished with freshly-homemade angel hair pasta, all sharing the fresh herb butter sauce.

*Braised Sweetbread with Chestnuts* – This complex layers of flavors needs the complexity of the Junmai Daiginjo, rich and refined, bold and subtle at the same time, savory but still a little off-dry, earthy but not rustic.

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 luck and happiness. The brewery won gold prizes at Japan National Sake Awards for four years in a row since 2016.

