

KIRIN-ZAN “Momiji”

Junmai Daiginjo, 3-Year Aged

(Niigata, Japan)

The “Momiji”(autumn leaves) Junmai Daiginjo sake, brewed with locally grown Koshi Tanrei rice, has been matured for more than 3 years developing earthy and wild aromas.

Basic Information

Brand: KIRIN-ZAN “Momiji”
Type of sake: Junmai Daiginjo, Aged for min. 3 years.
Seimai Buai: Rice milled to 50 %
Alcohol: 16.5 % by volume
Size & UPC: 720 ml, 6-pack UPC 844650025156



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: Koshi Tanrei , grown in Agamachi, Niigata
Water: soft water **Yeast:** -
Nihonshu-do (SMV): +3 **Acidity:** 1.4 **Amino acids:** 1.2



Other Information

Serving temp: Chilled or luke-warm

Tasting note: Earthy and wild mushroom aromas, with a palate that is off-dry with hints of cocoa.

Food pairing: *Porcini Mushroom Macaroons* - A light crunchy cocoa treat that is more savory than sweet, the chocolate macaroons are filled umami-rich porcini sweated in butter. The Moniji is an off-dry aged Koshu where both sake and dish form comfort food.

Lightly-smoked Duck Breast - The gaminess and slight smoky aroma of this duck preparation melds with the earthy aroma and wild mushroom highlights of the Moniji. The aging and the off-dry taste gives off a hint of Madeira with its oxidative essence. With its lengthy finish, the Sake has the structure that compliments a main course dish, satisfying and balanced.

Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan) in Tsugawa, Niigata. Kirin is a mythical creature much like a flying unicorn, is believed to bring about happiness and luck. The brewery won gold prizes at Japan Annual National Sake Awards for four years in a row since 2016.