



Kaku-Rei

Junmai Ginjo (Niigata, Japan)

Basic Information

Brand: Kaku-Rei [kaku-rey]
Type: Junmai Ginjo
Rice Polishing: 55%
Alcohol: 15-16% by volume
Bottle size: 720 ml **Case Pack:** 12 bottles
UPC Code: 844650000016



Producer

Producer: Aoki [ow-kie] Shuzo
Owned by: Aoki Family **Founded:** 1717
Location: 1214 Shiozawa, Minami-Uonuma-shi
Niigata 949-6408, Japan
Website: www.niigatasake.com
www.kakurei.co.jp

Toji (Sake Master): Hidehiro Shinbo
Hidehiro-san who has been working with sake for almost a half century ensures that the Aoki Family maintains its three-century-old tradition of craftsmanship.

Ingredients & technical data

Rice: Miyama Nishiki
Water: On-site well water from an underground current originating at Makihata-yama. Soft water.
Yeast: Kyokai #14
SMV: +2.5 **Acidity:** 1.5 **Amino acids:** 1.4



Other information

Serving temp.: Chilled or slightly warm
Tasting note: Slightly aromatic, lightly floral, hints of banana & pear. Soft clean finish.
Food pairing: Grilled fish & vegetables. Steamed oysters. Vegetable tempura with salt.

Aoki Shuzo is located in the Minami-Uonuma district which is well know as the best appellation for the cultivation of rice as well as one of the best ski resorts in Japan.