

# Kirin-zan

# Honjozo (Niigata, Japan)

#### **Basic Information**

**Brand :** Kirin-zan **Type:** Honjozo. **Rice polishing:** 60 %

**Alcohol:** 15-16% by volume

**Bottle size:** 720ml **Case Pack:** 12 bottles

**UPC Code:** 844650025019

### **Producer**

Name: Kirinzan Shuzo Founded: 1820

**Owned by:** Saito Family

**Location:** 46 Tsugawa, Aga-cho,

Higashi-kanbara-gun, Niigata 959-4402 Japan

Website: <u>www.niigatasake.com</u>

www.kirinzan.co.jp

Toji (Sake Master): Takeo Goto

Takeo-san has been making sake for over 20 years. He oversees both sake making and takes part in cultivating sake rice with his team.

## Ingredients & Technical data

**Rice:** Gohyaku-man-goku and Yukinosei

Water: Soft water Yeast: G901

SMV: +5 Acidity: 1.4 Amino acids: 1.3

#### **Other Information**

**Suggested service:** Chilled, Luke-warm or Warm.

**Tasting note:** Cherry blossom aroma. Dry, pure & clean taste.

**Food pairing:** Matches well with most of Japanese dishes, especially when served warm.

Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan). Kirin, a mythical creature much like a flying dragon, is believed to bring about happiness.



