

TYPE OF SAKE
TOKUBETSU JUNMAI
KIMOTO



Daishichi Junmai Kimoto Classic

TYPE OF SAKE, TOKUBETSU JUNMAI KIMOTO.

Sake: Nihon-shu; Japanese rice brew.

Classification: Tokubetsu Junmai.

Rice: Yamadanishiki.

Polishing ratio: 65%.

SMV: +3 (+10 very dry, -10 very sweet)

Alcohol: 15% vol.

Acidity: 1.5.

Amino acid: 1,1

Yeast: #7 (Nanago)

Ingredients: rice, koji, (malted rice), water, yeast

"Kimoto" is a technique from the end of the 17th century that gives a deeper style of sake, Daishichi applies this technique to all their sake and umeshu.

Natural lactic acid occurs with a manual process of the rice for the pre-mash, "moto". Full-bodied aroma of mushrooms, a nutty character with a light tone of maturity. The taste brings you the forest, mushrooms and ripe umami flavors with a fine acidity that fills the palate.

Suitable with roasted chicken and vegetables, grilled seafood, butter fried mushroom toast, beef tataki and yakitori.

Recommended serving temp: 15°- 20 or heated 40-45°C



72 cl

Brewery: Daishichi Sake Brewery Co. Ltd, 1-66 Takeda, Nihon-matsu, Fukushima 964-0902, JAPAN

Storage: opened bottles should be kept closed & refrigerated, and consumed within 3 weeks. Unopened bottle can be stored cold and dark for up to 2 years.

Akebono Unlimited AB

Tellusborgsvägen 69, Stockholm
SE-126 29 Stockholm, Sweden
Vat 556562-9192. The company carries F-taxation.

Ake Nordgren

+46 70 759 01 15
ake@akebono.se
Order: order@akebono.se

Dan Jay Lundgren

+46 708 76 23 00
danjay@akebono.se
Website: www.akebono.se

