

SAKE AV TYP
KIMOTO JUNMAI

Eight Knot Touou Kimoto Junmai

TYPE OF SAKE, KIMOTO JUNMAI



Sake: Nihon-shu; Japanese rice brew.

Classification: Junmai.

Rice: Saito Shizuku.

Polishing ratio: 80%.

SMV: -2 (+10 very dry, -10 very sweet)

Alcohol: 17% vol.

Acidity: 2.1.

Amino acid: 2,5

Yeast: 8

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

Description: This sake is brewed with yeast No.8 and have been started with a natural lactic fermentation starter, this makes it unique in flavor and gives a complex ripe nose with hints of chestnut and forest mushrooms with raw almond and caramell notes. A sweet-sour freshness with balanced acidity fills the mouth, all with a long finish with savoury umami and lactic acid notes.

Suitable for: salty and aged cheese, mushroom toast, grilled seafood or liver dishes with butter & soy, fatty and umami rich dishes are this sake's best friends.

Brewery: Murashige Sake Brewery, 741-0083 Yamaguchi, Iwakuni, Misho, 5 Chome, Japan

Country of origin: Japan.

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



72 cl

Akebono Unlimited AB
Tellusborgsvägen 69, Stockholm
SE-126 29 Stockholm, Sweden
vat 556562-9192. Företaget har F-skatteseedel

Åke Nordgren
+46 70 759 01 15
ake@akebono.se

Dan Jay Lundgren
+46 70 876 23 00
danjay@akebono.se

Order: order@akebono.se

Hemsida: www.akebono.se



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