

SAKE CLASSIFICATION
JUNMAI



Kaze No Mori Akitsuho 657

JAPANESE SAKE CLASSIFIED AS JUNMAI.

Sake: Nihon-shu, Japanese rice brew.

Classification: Junmai.

Rice: Akitsuho.

Polishing ratio: 65%

SMV: +/-0 (on a scale where +10, is very dry and -10, is sweet)

ABV: 17% vol.

Acidity: 2.0.

Amino acid: 1,2.

Yeast: Nanago, 7.

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

Description: This is Yucho Shuzo's flagship product and an expression of their philosophy and history. This vibrating and fresh Namazake is brewed all year round, and pressed freshly just days before shipping.

The numbers "657" has its meaning. "65" represents the rice polishing rate of 65% (35% of rice is polished away), "7" refers to the yeast, number 7, that brings a balanced sent and deep flavour.

The Akitsuho rice is grown locally by Yucho Shuzo's contract farmers. Banana, pear, apple, lychee, minerals and rice pudding is found on the nose. The palate has fresh fruits of banana, apricot, melon and pear with savoury umami, all with fizzyness from the freshly bottled sake.

Pairings: suitable for noodles, lightly grilled fish dishes, white miso and konbu dishes, shellfish broth and salted fish roe, also great with cheese.

Brewery: Yucho Shuzo Ltd, 1160, Gose, Nara 639-2200, Japan.

Country of origin: Japan.

Storage: quality sake of this type should be served chilled, 10 °-14 ° C. Opened bottle should be stored closed and refrigerated and should be consumed within 2-4 weeks. Unopened bottle can be stored cool and dark for up to 2 years.



72 cl

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