

Sake By Kyselá Junmai Daiginjo

Kokki Sake Brewery

Sake By Kyselá has been a project in the making for three years now. In the end, we selected a Sake made from the famous Yamada Nishiki rice produced in the Southern Prefecture of Shimane.

Shimane is a mountainous, sparsely populated coastal prefecture in the western part of Japan's Honshu Island. The capital, Matsue, is set on Lake Shinji. It's home to 17th-century Matsue Castle, with hilltop views. Along the castle's moat, Shiomi Nawate is lined with Edo-era homes. Izumo Taisha, in nearby Izumo, is among Japan's earliest Shinto complexes. Its main hall displays the rare Taisha architectural style...

Rice Type: Yamada Nishiki, top Japanese sake rice. Created in Hyogo, Prefecture (Near Osaka), also known for KOBE beef. Yamada Nishiki is a short-grain Japanese rice famous for its use in high-quality sake. It is particularly desired by sake brewers for its ability to absorb water and dissolve easily. Yamada Nishiki is the most commonly grown sake rice. In 1923, Yamada Nishiki was created by crossing Yamadaho and Tankanwataribune

Flavorful, rich, and clean; this sake is best as an aperitif or with seafood like fluke, dover sole or halibut. Kanpai!!!



Specifications

Type	Daiginjo-shu
Rice Milling	50
Rice Varietal	Yamada Nishiki
Sake Meter	-2
Pairings	Seafood (ocean fish). Chicken (only organic raised).

Codes, Weights and Measures

UPC	7 84585 03147 4
Units/Case	12
Unit Size	720 mL
Container	bottle
SCC	1 07 84585 03147 1
Case Weight	36
Cases/Pallet	55
Layers/Pallet	11
ABV	14.00%
SRP	\$ 28.99 USD 720mL Bottle