

## 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

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

### Codes, Weights and Measures

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