

KUROSAWA Junmai KIMOTO

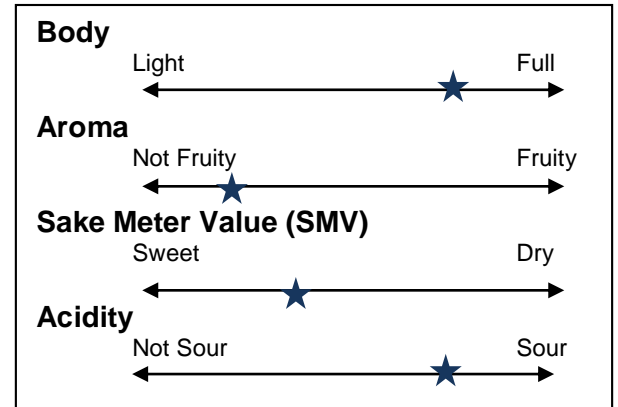
TASTING NOTES

Clear with a very faint silvery straw cast. Dried pear, spicy custard, and dusty radish aromas with a soft, creamy dry-yet-fruity light-to-medium body and a resonant, lightly peppery jicama accented finish.

Flavorful and satisfying.

2015 BTI World Wine Championships Gold Medal-91pt (**Exceptional**)

Classification: **Junmai (Kimoto)**
Polishing Rate: **65%**
Rice Grain: **Nagano Rice**
SMV: **+2.0**
Acidity: **1.8**
Location: **Nagano**
Producer: **Kurosawa Sake Brewery Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



Versatile Sake with a natural “Kimoto” flavor, which is full-bodied and earthy, yet smooth.

Taste profile that the general American consumer can understand and appreciate.

Very flexible in serving temperature and food pairing

One of the most recognized sake brands in the US.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM HOT

Not all premium sake can be drunk both chilled and hot, but Kurosawa is one of the exceptions and is often enjoyed warm by sake experts and connoisseurs. Warming this sake will smooth out its strong characteristics. On the other hand, drinking this sake chilled is the best way to enjoy its acidity.

Recommended Dishes

Boiled Pork, Smoked Salmon, Cheese, Oden, Tripe Stew, Karaage/Fried Chicken, Tempura, Yakitori

