

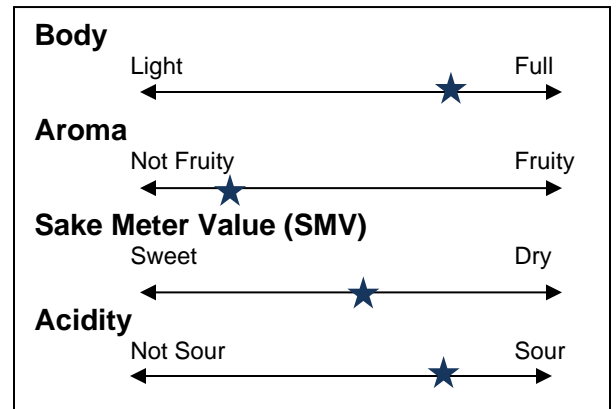
KUROSAWA Junmai KIMOTO

TASTING NOTES

Brilliant emerald straw color. Aromas and flavors of bananas foster, mangoes on a stick with chili powder, and smoked herbs with a satiny, bright, fruity medium body and a warming, amusing, medium-long spiced apples with caramelized bacon, coconut custard, cashew fruit, honeyed jicama, and endive finish. A savory, appealing and finely balanced *Kimoto* sake that is highly versatile.

2019 BTI World Sake Challenge Gold Medal — 94pt (**Exceptional**)

Classification: **Junmai (Kimoto)**
Polishing Rate: **65%**
Rice Grain: **Miyama Nishiki**
SMV: **+3.0**
Acidity: **1.7**
Location: **Nagano**
Producer: **Kurosawa Sake Brewery Co., Ltd.**
Size: **1.8L, 720mL, 300mL**



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 ROOMTEMP. 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

