

The OLDEST BRAND Since 1505

KENBISHI

Kuromatsu

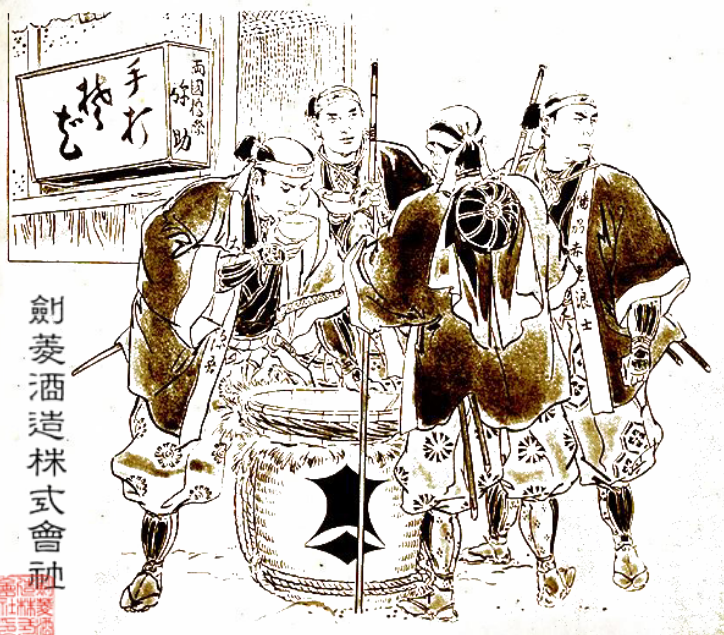
This sake is not just any typical Honjozo style sake. Medium dry body with beautiful fragrance and viscosity on palate, lingering and dense, which shows the characteristics and distinctive flavor of Kenbishi's Koji rice, to its fullest.

Tasting Note:

Silvery straw color. Interesting, umami aromas and flavors of marinated mushrooms, cacao nib, hint of tamari, and rice cake with a satiny, vibrant, medium body and a smooth, interesting, medium-length chocolate coconut milk, jicama, and radish finish. An intriguing cocoa-accented sake with great table appeal.

The sake enjoyed by SAMURAI...

In days of old, Kenbishi was very popular sake enjoyed by samurai. On the eve of major military battles, a large Kenbishi barrel would be ceremoniously opened. It was believed that sake strengthened the bonds of friendship and established strong loyalty in upcoming battles. This tradition and spirit have survived many centuries and continue to present day.



Kenbishi 180ml Bottle can be made
HOT SAKE in 40sec. using Microwave



Classification:	Honjozo
SMV:	+0.5
Rice Grain:	Aiyama Yamada Nishiki
Location:	Hyogo, Japan
JFC Item#:	23588 (900ml) 27057 (180ml)

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History

The decades later... December 14th, 1703 was the day when 47 determined samurais, known as Akou Roushi, planned the raid of Lord Kira's resident to avenge the death of their master, Lord Asano. Everything was planned to the details, but they knew that they may never come back alive... Before the raid, as Japanese tradition, they gathered and shared sake, which could be their last time together. The sake they had was KENBISHI.



Rice

KENBISHI blends two kinds of premium sake rice: the “Yamada-Nishiki” and “Aiyama”. KENBISHI has established a contract with twenty-one villages in Hyogo where only special ranked “A” areas are located.

“Yamada-Nishiki” is very famous for its premium grade sake rice in Japan.

“Aiyama” is a very special sake rice which is only used for KENBISHI and is never permitted to be used by others.



Yamada Nishiki



Aiyama

KENBISHI has their own national qualified rice-inspectors in their brewery and therefore, the rice is always kept under control. There are only two breweries in Japan that have national qualified rice-inspectors and kenbishi is one of them.

Sake

KENBISHI owns four brewery locations where the same brewery systems apply in making the same sake with the same rice. In order to make good sake, these four locations compete against each other to improve their sake making skills. After making sake at each location, each location controls the quality and age for an average of three years in tanks before blending the sake.

In order to keep the flavor, KENBISHI minimizes their usage of charcoals for the filtration before the bottling.

Characters

It is a completely different character from Ginjo and Daiginjo. Since KENBISHI minimizes their usage of charcoals, the sake becomes a golden honey color. The biggest advantage of this sake is “age-able”. Usually sake can keep the aroma for one year, and will start to develop an “old” smell. However, this sake matures very well like wine and brandy. As it gets old, the roundness, mellowness, and matureness come out with the same aftertaste. You can consider and treat this certain sake as a type of wine, such as vintage 2010 or vintage 2011.