

Kinmon Akita Shiroyamabuki Assemblage Sake

THE FACTS

COUNTRY: Japan

REGION: Akita

WINEMAKING: Brewed using Menkoina (Koji) and Miyama Nishiki (Kake) rice polished 68% and 70% with K7 and K9 yeasts.

THE STORY

Innovation and the spirit of pioneering are the hallmark of this boutique brewery in Akita, in Northwestern Japan. It broke out onto the International stage when the 10-year aged Yamabuki won the prestigious IWC Trophy and numerous Gold awards since. The Amairo X3 using triple Koji malt, the Shiroyamabuki an assemblage of sake honoring Champagne blending, and aged Rose Koshu are on offer in the U.S

PHILOSOPHY: It was in 1973 when Kinmon Akita SAKE Brewery Co., Ltd. was established as a current form. It was formed by a brewery company in the prefecture and investment from a wholesaler. Nonetheless, our sake brewery dates back to 1936 when the original brewery company, Akita Fuji Sake Brewery, was inaugurated.

THE ADJECTIVES

OVERALL: Layers & layers of complexity & flavor

MOUTHFEEL: Dry & playful

THE SELLING POINTS

Unique blend of various types of sake

PAIRINGS: Cured Meats, Paella, Lobster, Crab

