

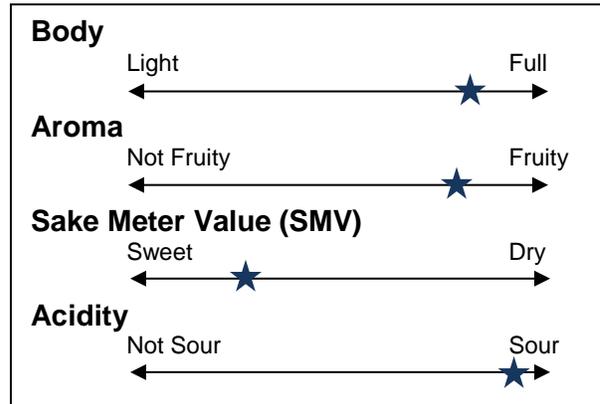
KENBISHI “Kuromatsu”

TASTING NOTES

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

2016 BTI World Wine Championships Gold Medal 90pt (**Exceptional**)

Classification: **Yamahai Honjozo**
Polishing Rate: **60%**
Rice Grain: **Yamada Nishiki, Aiyama***
SMV: **+0.5**
Acidity: **1.7**
Location: **Hyogo, Japan**
Producer: **Kenbishi Sake Brewing Co.**
Size: **180ml, 900ml, 1.8L**



The oldest brand since 1505. Very famous sake in Japan.

A honjozo sake-fortified with distilled spirits to enhance its flavor and aroma.

Possesses a medium-dry body with a nice fragrance of Kenbishi's special rice koji.

***Aiyama**: a very special sake rice which is only used for brewing KENBISHI sake. No other brewery is permitted to use Aiyama.

Sake Enjoyed by the Samurai!!

In days of old, Kenbishi was a 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 has survived many centuries and continues into the present day.

<Recommended Way of Serving>

Recommended Temp

CHILLED ROOM TEMP. WARM HOT

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

Recommended Dishes

Variety of cuisine. Japanese cuisine with emphasis on UMAMI flavors. Bold flavored, or buttery food. Can be paired with unusual dishes which are hard to pair.

(Ex.): **Sea Urchin (Uni), Salmon Eggs (Ikura), Oyster (Kaki), Kobe Beef, Tripe Stew, Tempura.**