

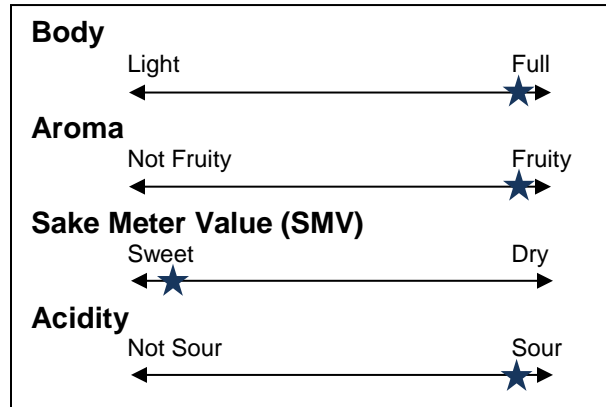
KENBISHI “Mizuho”

TASTING NOTES

Bright straw color. Complex, umami meaty aromas and flavors of tamari, beef bouillon, marinated mushrooms, and roasted plantains with a silky, vibrant, dry-yet-fruity medium-to-full body and a tingling, epic, long hint of latte and cocoa, spicy roasted chestnuts, and cocoa cream finish. A rich and savory sake that brings a suitcase of umami to the party.

2016 BTI World Wine Championships Platinum Medal 96pt (**Superlative**)

Classification: **Yamahai Junmai**
Polishing Rate:
Rice Grain: **Yamada Nishiki**
SMV: **0**
Acidity: **1.7**
Location: **Hyogo, Japan**
Producer: **Kenbishi Sake Brewing Co.**
Size: **720ml**



The oldest brand since 1505.

Aged for 5~8years

Matures very well like wine or brandy.

As this sake ages, the roundness, mellowness and matureness are enhanced and come out with the same enjoyable aftertaste. Can be treated as a vintage 2010 or vintage 2011 wine.

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

Heat this sake based on your personal preference. 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

Young or Aged Sea Urchin (Uni), Salmon Eggs (Ikura), Oyster (Kaki), Kobe-beef, Cream Cheese, Blue Cheese, Chocolate, Nuts, and Raisin Butter.

