

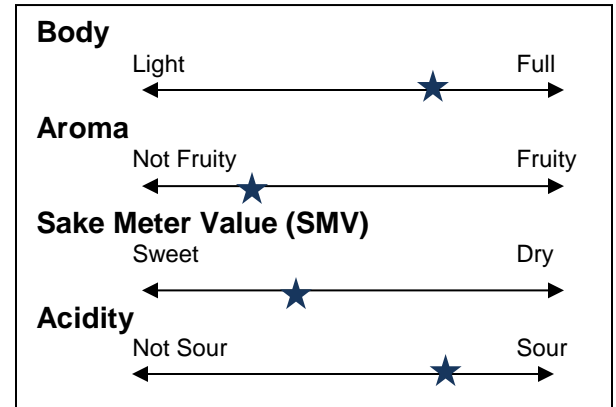
KUROSAWA Junmai KIMOTO

TASTING NOTES

Medium straw color. Green, creamy aromas and flavors of dried citrus and melon in cream, bamboo, Greek yogurt, and cauliflower with a silky, dry-yet-fruity light-to-medium body and a smooth, breezy honey baked apple, jicama, and green pineapple and coconut finish. An appetizing sake for the table.

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

Classification: **Junmai (Kimoto)**
Polishing Rate: **65%**
Rice Grain: **Nagano Rice**
SMV: **+2.0**
Acidity: **1.8**
Location: **Nagano**
Producer: **Kurosawa Sake Brewery Co., Ltd.**
Size: **300ml, 720ml, 1.8L**



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 ROOM TEMP. 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

