



Nigorisake



#06916

Ingredient:

Rice, Koji, Water

Category: Junmai Nigori

Polishing ratio: 70%

ABV: 9.5%



SMV: -35

Acidity: 2.2

Amino Acidity: 0.8

Volume:

300ml (12bottles/case)

The Way to Drink	
Chilled	Room Temperature
	

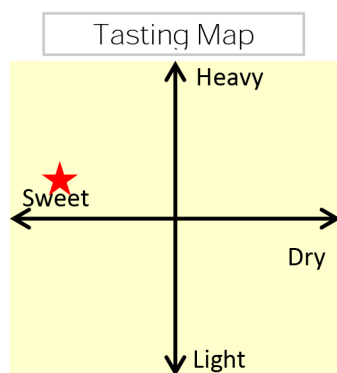
Food friendly Nigori - This our "Umami" sake

● Characteristics

- Mild ricy and modest sour aroma jump into you nose
- Creamy sweetness and tartness like yogurt
- Finish is short with moderate crisp and dry flavor in your throat
- Good for making Nigori freight - Nigorisake, Coconut Nigori and Matcha Nigori

● Kizakura's Nigorisake is food friendly sake!

- Made in Kyoto: brewed only with Koshihikari rice and it contains more protein which can be the basis of "Umami" than sake brewing rice such as Yamadanishiki
- ALC. 10%: Good for both aperitif and after-dinner drink, also on its own and for making cocktails
- Modest tartness: Wash your mouth and bold sweetness of materials, never get tired of drinking
- Milky taste: Make hot food such as Thai, Korean or Chinese mild



● Food Pairings

Try with spicy foods. Tartness improves spiciness and then sweetness of rice cleans up spiciness as well.

e.g.) Spicy sushi rolls, BBQ, Korean foods _ _ _ _