



Iwanoi | 7 Year

Kimoto Junmai Koshu

Chiba

ABOUT

Most aged sake (koshu) is sweet but this is bone dry from the nutrient rich fermentation. There's nice acidity even on the nose. Look for salted key lime pie amid the caramel and nuts. The palate features complex amino acids from the cold lactic fermentation (Kimoto). Adding to the fun is cult Aramasa yeast #6 and 7 years aging in 1800ml bottles. On the dry finish you can really taste the ocean water. Beguiling!

SERVING

Serve just below or above room temperature with yakitori, goose, sturgeon nitsuke, mackerel, salted nuts, dark chocolate.

BREWERY

Founded in 1723, Iwase has some of the hardest brewing water in Japan at 240ppm! Proximity to the beach means the water is high in calcium and magnesium allowing them to employ both Yamahai/Kimoto and Ginjo techniques in the same batch, then age them indefinitely!

<https://www.iwanoi.com/>

Kimoto Junmai Koshu

Size 720ml

UPC 850047903181

Seimaibuai 70%

Rice Yamadanishiki (Chiba)

SMV +14

Alcohol 17%

Acidity 3%

Amino 2.5

Yeast 6 (Aramasa)

Ideal Storage

depends on your goals

