

SAKE CLASSIFICATION
JUNMAI DAIGINJO



Nanbu Bijin Aiyama

JAPANESE SAKE CLASSIFIED AS JUNMAI DAIGINJO.

Sake: Nihon-shu Japanese rice brew..

Quality classification: Junmai Daiginjo.

Rice: Aiyama.

Polishing ratio: 50%

SMV: -2 (on a scale where +10, is very dry and -10, is sweet)

ABV: 16% vol.

Acidity: 1,5.

Amino acid: 0,9.

Yeast: 1801.

Ingredients: rice, koji rice (malted rice), water, yeast.

Description: brewed by Nanbu Bijin in Iwate, the north of Japan with locally sourced rice, cristal clear water and state of the art brewery technology their sake taste like it is straight from the fresh tank.

It is well balanced in both umami, sweetnes and acidity, on the nose you get wild sweet pears and newly cooked rice, the palate is soft yet refreshing with yellow melon, honey and crisp pineapple, all with a lingering fresh acidity.

Pairings: goes perfect with sushi and seafood such as newly cooked crab and prawns, broth simmered vegetables, salads with cheese and ham and grilled fish.

Recommended serving temperature 10-14°C.



72 cl

Brewery: Nanbu Bijin Sake Co Ltd, Kamicho 13, Fukuoka, Ninohe-shi, Iwate 028-6101, Japan. Country of origin: Japan.

Quality sake of this type should be served chilled, 10 °-14 ° C.

Opened bottle should be stored closed and refrigerated and should be consumed within 6 weeks. Unopened bottle can be stored cool and dark for up to 2 years.

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