

BROOKLYN KURA

CRAFT SAKE

CATSKILLS - JUNMAI DAI GINJO

ABOUT THE SAKE

Dai Ginjo is considered a super premium style of sake due to the effort, time, and cost that goes into its production. Using 100% sake brewers rice (Yamada Nishiki) from Arkansas, a single modern yeast, and fermenting the brew below 11 degrees celsius results in a delicate and luxurious sake.

Named for the Catskills Mountains as this is the source of Brooklyn Kura's excellent water used in all their sake.

TASTING NOTES

Delicate, clean and nuanced, with notes of tropical fruit and delicate citrus, with just a hint of vanilla. Finishes with well balanced acidity & smooth creaminess.

SUGGESTED PAIRINGS

Pair with delicate whitefish, raw oysters with mignonette, or delightful pairing with freshly sliced fruit like cantelope and strawberries.

INGREDIENTS

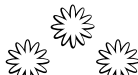
Brooklyn Kura specializes in Junmai styles of sake - comprised of only four ingredients:



WATER



RICE



KOJI



YEAST

ABOUT BROOKLYN KURA

Founded in 2017, Brooklyn Kura brings together a thousand years of sake brewing tradition with the energy and experimentation expected out of American craftspeople. As the first sake brewery in New York, and one of a few within the United States, Brooklyn Kura brews traditional junmai sake with a deep respect for tradition in the heart of Brooklyn.

PRODUCT SPECIFICATIONS

Grade: Junmai Dai Ginjo
Namachozo
Milling: 50%
Rice: Yamada Nishiki from AR
ABV: 16%
SMV: -1
Acidity: 1.5

PRODUCTION DETAILS

Pasteurization: Once after bottling
Pressing: Yabuta Press

BREWERY DETAILS

Location: Brooklyn, NY
Founded: 2017
Head Brewer: Brandon Doughan



INSPIRED BY TRADITION
BREWED IN BROOKLYN

