



Kozaemon Sakura Label 小左衛門 桜ラベル



Region:
Gifu Prefecture / Mizunami-Shi

Brewery:
Nakashima Sake Brewery

Rice Variety:
100% Miyamanishiki rice,
from Nagano

Rice Polished Rate: 55%
Alcohol: 16.5%
Sake Meter Value: +1.0
Acidity: 1.1

SKU 762732

\$42.79*
6 x 720ml

SKU 187696

\$82.49*
6 x 1.8L

***BCLDB Hospitality Prices
(Excludes Taxes)**

****Prices subject to change
without notice**

This sake is only available once a year in the Spring. It is pasteurized once and comes right out of the tank. Roughly filtered leaving some 'ori' lees left which gives it a layer of texture and bright hints of melon and asian pear. This nama sake has a slight grapefruit pith bitterness on the nose but this is more prevalent on the palate with a gamey wildness. It has good weight and is not overwhelming in richness. As it warms up, the elements are cohesive with bold aromatics and a good acidity to support it.

Kozaemon is made by a small brewery in mountainous Gifu prefecture, located in the central region of Japan. Since 1702, Nakashima Brewery has been committed to brewing honest sake.

That's Life Gourmet Ltd.
Tel: 604.633.9222
Fax: 604.633.9955
www.thatslifegourmet.com

that's life!
SAKE+WINE