



**Kozaemon**

小左衛門

**Tokubetsu Junmai Ginjo  
Miyamanishiki**

純米吟醸 美山錦



**Region:**

Gifu Prefecture / Mizunami-Shi

**Brewery:**

Nakashima Sake Brewery

**Rice Variety:**

100% Miyamanishiki rice,  
from Nagano

Rice Polished Rate: 55%

Alcohol: 15.7%

Sake Meter Value: +3.0

Acidity: 1.6

SKU 180083

**\$14.99\***

**12 x 300ml**

SKU 180091

**\$36.99\***

**6 x 720ml**

**\*BCLDB Hospitality Prices  
(Exclude Taxes)**

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

Very aromatic on the nose, with notes of green apples and fresh acidity. Light and elegant with a rich palate.

Lightly smokey when warmed, serve chilled or gently heated. Pair with grilled dishes or with spicy foods.

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](http://www.thatslifegourmet.com)

**that's life!**  
SAKE+WINE