



Kozaemon Junmai Ginjo Dewasansan Jikagumi

小左衛門 純米吟醸 出羽燦々直汲



Region:
Gifu Prefecture / Mizunami-Shi

Brewery:
Nakashima Sake Brewery

Rice Variety:
100% Dewa-san-san

Rice Polished Rate: 60%
Alcohol: 16.5%
Sake Meter Value: +2
Acidity: 1.5

SKU 168557

\$44.99*
6 x 720ml

***BCLDB Hospitality Price
(Excludes Taxes)**

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

A special project with TLG. 4 tanks were produced in collaboration with Nakashima brewery.

A generous, rich rice that gives a lot of flavour. The rice selection was intended to give the sake body and richness to balance out the juicy, Ginjo notes.

We worked closely with the brewery to make an original sake that we wanted to bring to the Vancouver market.

Jikagumi – the sakes are pressed but no racking (so some sediment remains) and are bottled right away without seeing oxygen. This specific way of bottling makes sure that the sakes are super fresh and lively.

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.

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SAKE+WINE