



Kokuryu Junmai Daiginjo Nizaemon

黒龍 純米大吟醸 二左衛門

Region:

Fukui Prefecture / Yoshida-Gun

Brewery:

Kokuryu Sake Brewing

Rice Variety:

Yamadanishiki from Tojo, Hyogo

Rice Polished Rate: 35%

Alcohol: 15.0%

Sake Meter Value: +1.0

SKU 188929

\$475.00*
3 x 720ml

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

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

Named after the founder of Kokuryu, this extremely special sake uses the tobin pressing method and matured to achieve extreme clarity and purity. Rich and elegant flavor that can be enjoyed on its own or with elegant dishes.

Kokuryu Sake Brewing Co. was founded in 1804 in Fukui Prefecture. It is famous for the soft water that filters down from the Haku mountains into the underground river called Kuzuryu – the Nine-Headed Dragon. It takes over one hundred years for the snow melt to seep through the mountain into the underground river.

That's Life Gourmet Ltd.
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