

# AKIRA ORGANIC JUNMAI SAKE 720ML



Category of Sake: Organic Junmai  
Type: Light & Smooth  
Region: Hokuriku, Ishikawa

You will feel the power of pure, organic sake with your very first sip. Quite robust, a touch rugged and with a bitter undertone... These flavors immediately bring to mind the beauty of a vast Japanese rice field. Recommended served warm, in the range of 98F-108F. You'll find the flavor to be very mild & creamy, yet still having a nice bitterness and acidity, much as you would enjoy with a Yamahai or Kimoto style sake. Akira has an exciting, new flavor, but also remains true to the traditional taste of Japanese sake. Certified organic by USDA, EU and JONA.

<Facts>

Alcohol: 14%

Acidity: 1.8

Sake Meter Value (SMV):  $\pm 0$

Polishing Rate: 70%

Variety of Rice: Mitsuhihari (*edible rice*)

Serving Recommendation: Chilled, Warm

Food Pairing: fish, sushi / sashimi, shiokara

Organic Farm & Brand Owner: Kanazawa Daichi

[www.k-daichi.com](http://www.k-daichi.com)



Brewery: Nakamura Brewery

<http://www.nakamura-shuzou.co.jp/>

中村酒造株式会社

