



Green River Sake

~ Snow-Aged Rice Wine ~ Koide 12 Rice Wine ~



Green River Sake - Koide 12 Rice Wine



"Koide" is named to this particular sake because the area where special rice (sake rice variety of North Land 12) is grown and the brewery is located. Koide is the rice heartland as well as the sake heartland in Niigata, Japan. A kind of "Junmai Ginjo".

Ingredients: 100% special north land 12 rice variety, 55% milling

Process: Low temperature fermentation, followed by tank maturation at refrigeration temperature up to one year

Flavor Enjoyable, gentle, well-balanced, complex, mild, faint fruity-aromatic but not acidic taste, good for straight consumption as well as food pairing

Food Pairing: Superb food pairing with diversified, moderate flavor foods such as sushi, teriyaki, salad, pasta, ethnic-infusion foods, and seafood.

Drinking straight is also enjoyable.

Alcohol Content: 14-15% (lower than most sakes)

Serving Temperature recommended: Well chilled below 50°F (8°C) recommended