

KIBO

JUNMAI - 180ML CAN



KIBO

SakéOne and Suisen created Kibo saké for the U.S. market as a symbol of the resilience to begin anew.* Appropriately named, in Japanese Kibo means “hope.”

This Junmai saké is known as “Iwate no Jizake,” a local craft saké from the Iwate Prefecture, handmade from local Kitakami rice and pure mountain water.

*In 2011 a devastating Tsunami destroyed the original Suisen kura/brewery. Soon after the kura was rebuilt, SakéOne and Suisen partnered to create KIBO, a special saké for the US Market to raise funds for Mercy Corps.

SUGGESTED PAIRINGS

Delicious with smoked meats, fruit and nut breads, and soba noodles.

TASTING NOTES

A medium-bodied saké with aromatic and floral honey notes balanced with hints of almond and a dry finish.

BREWERY

Suisen brewery is in the Southern region of the Iwate Prefecture. It was established in 1944 when eight saké brewers merged; the oldest established over 200 years ago.

The name Suisen comes from the Japanese words “drunken” and “enchanted land,” which was inspired by the famous painter Sato Kagakusai, who said his soul was enhanced to an enchanted land with the taste of Suisen saké.

Brewery Location Iwate Prefecture, Japan

Founding Date 1944

Brewmaster Kenichi Murakami

JUNMAI DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
POLISH	70%
ALCOHOL	15.5%
RICE	LOCAL IWATE PREFECTURE RICE
SMV	+2
YEAST	901
SERVING TEMP	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM
UPC	30/180ML 7 47846 00180 7