



KANBARA

ANCIENT TREASURE

ABOUT THE SAKE: The intense complexity of this sake is achieved through an abundance of koji, yamahai, no dilution, and over ten years of careful aging.

TASTING NOTES & FOOD PAIRING: The umami is extremely pronounced on the nose with tasting notes of olive oil, sea salt and toasted sesame.

Try paired with a caramelized onions, figs with goat cheese or seared foie gras.

KAETSU: Kaetsu brews powerful, big, bold sake from Japan's most popular brewing region, Niigata, which is otherwise known for producing light, clean sake.

- Kanbara's bold style comes from brewing sake that is muroka (not charcoal filtered).
- The husband and wife co-owners come from families with sake backgrounds and Toji Kenichiro-san has made sake for over 50 years, giving Kanbara a long history of talent and experience.

QUALITY GRADE Yamahai
Junmai Genshu Koshu

SEIMAIBUAI 70%

RICE Yamada Nishiki & Koshi
Tanrei

ALCOHOL 17.2%

SIZE 720ml

PRICE \$90

UPC 835603005981

