

# Kiss of Fire



**Size:** 720ml  
**Class:** Junmai Daiginjo

**Rice:** Yamadanishiki  
**Rice-Polishing Ratio:** 50%

**SMV:** +2 (medium)  
**Acidity:** 1.3 (medium)  
**Alc.Vol.:** 15%



## Characteristics

- Brewed by renowned brewmaster
- Aged for 3 years at low temperature
- Scored 93 pt. on Wine Advocate
- Kura Master 2019 Gold Award winner
- The Fine Sake Award 2020 Gold Award winner
- Served at Louis Vuitton's New Year's Party

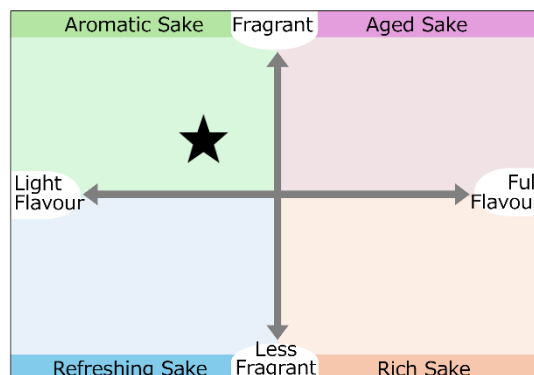
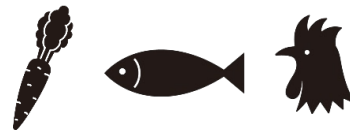


## Tasting Notes

- Has a nice body, fruity scent and a refreshingly pleasant aftertaste

## Serving Suggestions & Food Pairings

- Chilled in a wine glass.
- Pair with white fish sashimi, steamed chicken, salad etc.



## Producer

### Kano Brewery, Ishikawa

Founded in 1819 in Kaga domain, an area overlooking the sacred Mount Hakusan. Using Yamadanishiki (brewing rice) we cultivate in our own rice field and the clear underground waters of the "Hakusui Well", we focus on the quality of our ingredients first. The resulting SAKE has a rich aroma and a clean taste, with numerous accolades obtained at the All-Japan New SAKE Awards of Excellence.



**Flying Brewery AB**

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