



# KANBARA

## BRIDE OF THE FOX

**ABOUT THE SAKE:** This savory sake is inspired by local legends of Niigata's annual fox-bride festival. Local lore tells of mysterious lights that appeared on nearby Mt. Kirin in the distant past, which are claimed to be the lanterns carried in the fox-bride procession. With a 50% polishing rate, this sake could technically qualify as a Junmai Daiginjo, but the savory notes and food pairing versatility identify more with the style expected from Junmai Ginjo.

**TASTING NOTES & FOOD PAIRING:** Intense aromas of grilled nuts, pistachio, and a hint of white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness.

One of the best meat pairings in the portfolio. Try with duck, fig-stuffed pork loin, or black cod with miso glaze.

**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** Junmai Ginjo

**SEIMAIBUAI** 50%

**RICE** Gohyakumangoku

**NIHONSHU-DO** +3

**ALCOHOL** 16.5%

**ACIDITY** 1.6

**SIZE** 12/300ml

6/720ml

6/1.8L

**PRICE** \$17 / \$35 / \$72

**UPC** 835603005400

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