

X3

Brewery: Kinmon, Akita

Rank: Junmai

Rice Polishing Rate: 70%

Alc 15%



A special Junmai sake made using three times as much Koji as usual. sake with the power of Koji has an amazake-like effect and the clean sweetness of rice is a prime character of this sake. The scent is reminiscent of pine, kinako, and oak. A rich, soft sweetness like marshmallow spreads and a fresh acidity wraps around. There is a rich middle mouth with a sharp aftertaste.

Matches cheese, meat dishes, game, sea urchin, tempura and you can enjoy it chilled or mixed with soda.

X3 Rose

Brewery: Kinmon, Akita

Rank: Junmai

Rice Polishing Rate: 70%

Alc 16%



A beautiful rose-colored sake that brings out the flavour of red rice (ancient rice) with three times the normal amount of Koji. Red rice is a highly nutritious rice that contains more vitamins and minerals than modern white rice. In collaboration with the Food Research Institute, this sake was researched for the optimum formulation and created a sake that allows you to enjoy the natural and soft rose colour due to its complex taste and red pigment.

The power of fermentation with three times the amount of Koji brings out the flavour of red rice strongly and firmly. The scent is reminiscent of dark cherries and dried fruits. The mouthfeel is well-balanced with the sweetness and sourness of products such as dried cherries and dried figs. The soft and refreshing acidity like strawberries produces a beautiful sharpness.

Matches fresh vegetables, fatty fish, fresh cheese

Junmai Ginjo Kakumagawa

Brewery: Kinmon, Akita

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 16%



A Junmai Ginjo sake made by burning bottles, rapidly cooling, and storing in low-temperature bottles. Using Gohyakumangoku rice the sake has been specially stored in the brewery to mature and bring out a soft, mellow and smooth taste.

The scent is mellow reminiscent of laurel and juniper berries. The umami spreads all over the mouth and the aftertaste is light.

Matches a wide variety of foods.