

# 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.

### AWARDS

**85pts, Best Buy, Silver Medal**  
- World Saké Challenge '17

**Silver Medal**  
- HLSR Int'l Wine Competition '17

### 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** Forest Grove, OR  
**Founding Date** 1992  
**Brewmaster** Takumi Kuwabara

### JUNMAI DEFINED

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

### PRODUCT SPECIFICATIONS

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