

KIBO

JUNMAI - 180ML CAN



KIBO

KIBO (key-bō) means Hope in Japanese.

Following the devastating tsunami in March 2011, the Suisen Saké Brewery overcame tragedy and adversity by rebuilding the brewery 2012.

The Miracle Tree that towers over the city of Rikuzentakata is a beacon of hope, embodying the perseverance and spirit that it took to rebuild. This craft sake from the Iwate Prefecture is made from local Kitakami rice and pure soft water from Mt. Hikami.

KIBO is deliciously soft and mellow, with subtle notes of honey and finishes slightly dry. KIBO always makes life better.

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 Iwate Prefecture
Founding Date 1944
Brewmaster Kenichi Murakami

JUNMAI DEFINED

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

PRODUCT SPECIFICATIONS

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