



QUALITY GRADE Cedar Barrel
Aged

SIZE 720ml

UPC 835603007206

KOJIMAYA

UNTITLED

ABOUT THE SAKE: Kojima Sohonten utilizes their 24 generations of sake making to reintroduce an ancient way of production, sashikomi. This “four-step” brewing method, along with the addition of kijoshu and finishing in cedar, results in a sake that has remarkable intensity and concentration for being only 13% alcohol. Truly the first of its kind, this product challenges preconceived notions of what defines quality when it comes to sake.

TASTING NOTES & FOOD PAIRING: Notes of maple, black cherry, marmalade, custard and baking spice.

Try with cedar planked salmon, chicken marsala or agrodolce pork chops.

KOJIMA SOHONTEN: Kojima Sohonten is steeped in history and also leading the revolution in sustainable sake production. The brewery was founded in 1597, making them one of the oldest active breweries in Japan. After the Kojima family became the exclusive purveyor of sake to the famous Uesugi samurai clan, the Kojima family became known as samurai royalty.

- Only the second brewery in Japan to achieve complete carbon neutral status, which balances emitting carbon and absorbing carbon from the atmosphere. The electricity used for production is 100% recycled renewable energy that utilizes sake lees for power generation.
- Located in the Yonezawa region of Yamagata, a city known for its warrior legacy.
- Current president Kenichiro Kojima is the 24th generation of the legendary Kojima family.



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