

日本酒  
純米大吟醸



# Kivnelle Trading 3rd Anniversary

## Junmai Daiginjo



# KIVNELLE TRADING JUNMAI DAIGINJO


As we (Kivnelle Trading) turn 3 this year, we are very proud and honoured to collaborate with Niizawa Brewery, a well-known sake brewery in Japan with over 140 years of history in sake brewing.

To achieve final finishing, sake needs to go through 3 final pressing stage namely the **Arabashiri** (*first pressed/ first run sake*), **Nakadori** (*2nd pressed/ middle take*) and finally, **Seme** (*last pressed*).

Hence, for this special Anniversary joint bottling (*also our first Sake product*) we are introducing a special sake experience by releasing a set of 3 bottle sake from the same single tank, harvested individually from each of the three pressing stage, allowing you to experience and satisfying curious palate with the difference in taste that each (*three*) of the pressing stage brings. This is also the first ever single tank sake in set ever release.




## BREWER'S TASTING NOTE



“  
**JUNMAI DAIGINJO  
ARABASHIRI**  
Light and lively. Mild melon  
aroma and refreshing citrus  
acidity.  
”



“  
**JUNMAI DAIGINJO  
NAKADORI**  
Fresh and concentrated. Melon  
aroma. Reminiscent of pears and  
pineapple with a balance acidity.  
”



“  
**JUNMAI DAIGINJO  
SEME**  
Refreshing, The taste is complex,  
with a hint of fizziness remaining  
in the mid-palate.  
”

In general, it is fresh, balance and make a great food-pairing sake. Since this is an evaluation of the flavour immediately after bottling, we feel that it has the potential to grow and develop over time.