

Born Muroka Nama Genshu

Class: Junmai Daiginjo, Muroka, Nama, Genshu

Rice: Yamada Nishiki

Rice-Polishing Ratio: 50%

Brewery Location: Fukui Prefecture

Food Pairings: Dishes cooked with butter, cheese and olive oil. Also delicate Japanese dishes.

Tasting Notes: Matures for 1 year at -10 degrees Celsius. A wonderful fruity aroma with a deep, strong, silky flavor.

Awards: 2013 LA International Wine Spirits Gold
2014 LA International Wine Spirits Gold Medal Best in the house

Size: 720ml



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
FRAGRANT	LIGHT	AGED	RICH	

Brewery: Kato Kichibee Shoten

Founded: 1860

Profile: Originally operating as a money exchange business and very deeply involved in the affairs of the community, in 1860 the village headman and founder became involved in sake brewing. For eleven generations, they have carried the Kichibee name, and in 1866 registered the name as a trademark. In Sanskrit, "Born" is translated roughly as purity/striking truth, and represents the brewery's strong belief in second changes and karmic rewards for hard work. In the beginning of the Showa era, the emperor used Born sake for Japan's ceremonies, festivals, and guests as Japan's representative brand.