



**KIUCHI BREWERY, IBARAKI, JAPAN**

## KIUCHI AWASHIZUKU

**Sparkling Junmai Sake with a touch of sour White Koji**

Yamada Nishiki Rice polished to 65%, and the unusual addition of white koji to our 6-stage mashing process ferments to a refreshing, sparkling sake to be enjoyed throughout the year. Doubling early mashing stages also yields a lower alcohol content of 12% by volume.

Awashizuku's sweetness balanced by the white koji's crisp acidity are sure to delight sake and wine lovers alike.

*Alcohol by volume:* 12%

*Sake meter value:* -10

*Total acidity:* 2.2

*Format:* 12\*300ml / *Barcode:* 4 934418 613353



## ROSÉ AWASHIZUKU

Kiuchi Awashizuku Sake infused with strained local Raspberries is a collaboration between Kiuchi Shuzou Ltd, Japan and O.E.C. Brewing, Oxford, CT 06478.

The amazing combination of sweetness and acidity blends perfectly well with the natural flavors of our local raspberries.

Serve chilled in a wine glass

*Alcohol by volume:* 11.4% alc./vol.

*Format:* 12\*300ml

*Barcode:* 0 62067 04160 0



## DRY-HOPPED AWASHIZUKU

Sweet sparkling Junmaishu dry-hopped with Tardif de Bourgogne hops

SAKE METER VALUE : -12 /  
TOTAL ACIDITY : 2.5

*Format:* 12\*300ml

*Barcode:* 4 934418 617610

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