SINCE 1978
AMATHUS
DRINKS TO THE WORLD



KANPAI MIRU LIMITED RELEASE

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SKU: JAKPSMI

Categories: Sake, England, Off-dry, £20 - £49.99 Wines

Britain's first Sake brewery operates out of the unlikely surrounds of Peckham, South-East London. Founders Tom and Lucy Wilson, were so inspired by what they saw and tasted in Japan that a few years ago they began home-brewing Sake with great success. Thanks to word of mouth and the fantastic quality of what they produced the hobby expanded to become a commercial operation. Rice is source from both California and Japan and traditional Japanese yeasts and Koji are used.

The brewery maintains an ongoing dialogue with producers in the supportive Sake community in Japan where their work is gaining recognition. Kanpai Sakes have already begun to win awards and national recognition with presence in Michelin starred restaurants. The quality more than matches that of their Japanese counterparts.

Yamada Nishiki Rice - 60% Milled

MIRU – meaning 'to see' in Japanese – is an alternative style of premium junmai ginjo sake with rich, fruity flavour and a gentle acidity ; a perfect pairing with cheese, charcuterie or crustaceans served either cold or at 45C.

Style: medium, soft and sessionable

Flavour notes: apple, melon, candy floss

