



KANPAI KAZE 'WIND' JUNMAI GINJO

SKU: JAKPKWJG

KAZE meaning “WIND” is a versatile, modern interpretation within the ultra-premium junmai ginjo categorisation, made with Yamada Nishiki - known as the ‘king’ of sake rice - grown in the iconic Hyogo Prefecture. Using only the best ingredients, KAZE is a small batch sake made entirely by hand. Brewed very slowly at low temperature, to produce a complex yet super smooth and indulgent sake for easy drinking, with or without food.

