



**Kiuchi Brewery,
Ibaraki, Japan**

KIKUSAKARI ASAMURASAKI

Red Rice Sake

Red rice was cultured in ancient times and is hardly used any more. This very unique sake is naturally red in color and slightly sweet with some definite berrylike aromas and flavours and has a slight "spritz" to the mouthfeel.

**International Sake Institute, International Saké Summit 2002,
New York City , May 3rd & 4th "Most Unusual" Saké:**
*"Asamurasaki "Morning Purple Red Rice Sake" by Kiuchi Sakery in
Japan, this is a saké made from red rice and is in fact, a red saké
with an unusual taste."*

B. United International Inc. www.bunitedint.com