



KANPAI FIZU

£15.00

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SKU: JAKPSF

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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.

Calrose rice grown in California milled to 70%. The Sake is lightly hopped.

Tasting Note: A delicate, crisp floral sparkling sake with delicate citrus notes and a background of hops. Refreshing and stylish and a unique style that will appeal to lovers of not only of sake, but also sparkling wine and beer!

Closure: Crown cap

Attributes: Gluten-free, Preservative-free, Sulphite-free and Vegan.

Food Match: Ideal as an aperitif, with shellfish or great on its own.

Awards: IWC Bronze Award 2019

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