



DESCRIPTION

Non-Junmai: a sake where distilled alcohol, often from sugar cane, is added to the product. Honjozo: a grain size of 60-70%. Genshu: an undiluted sake. No water is added during the production process. Water is added in some cases to lower the alcohol percentage. Tokubetsu: This can be added to 'Honjozo' sakes and stands for; special/premium. This is one of the best variants of Honjozo that the brewery can produce. Pink grapefruit, beeswax and white floral undertone on the nose. A creamy, rich palate with tropical fruit flavours balanced by a subtle umami note. A clean and long finish.

UNIQUE SELLING POINTS

- An undiluted sake, fuller in body and with a more concentrated • flavour.
- A very exclusive sake. The honjozo genshu tokubetsu style is a lesser known style of sake and therefore distinctive

AWARDS

IWSC : Silver in 2022

ADDITIONAL INFORMATION

Country: Japan

Category: Sake

Flavor profile: Fruity, Intense, Rich

