

AKASHI-TAI

HONJOZO GENSHU (TOKUBETSU)

JAPANESE SAKE - 300ML

明石鯛 特別本醸造原酒



Product information

Honjozo at natural unreduced strength. Akashi-Tai Tokubetsu Honjozo Genshu has a good creamy texture and a very good balance of body, strength and depth. Just like Tokubetsu Honjozo it goes particularly well with foods of a salty or savory nature. Satisfyingly full-bodied sake with a silky texture. The ultimate sake for sake aficionados.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Gohyakumangoku sake rice from Hyogo
- **Milling Rate** 60%
- **ABV** 19%
- **Volume** 300 ML
- **Pack Size** 12
- **Case Weight** 6.92 KG
- **Pallet Specification** 19 X 8
- **UPC** 080368 15103³
- **SCC** 100 80368 15103 0

Serving recommendation

Chilled to enjoy the dry crispness or served warm (up to 105°F) to enjoy the sweet smoothness.

Tasting note

Nose - Waxy, woody and white flowers with a pink grapefruit finish.

Palate - Strong start but surprisingly creamy on the palate with intense umami. Very rich and long finish.

Food pairing - Cheese plates, mushroom or meat pie. Vegetable and seafood tempura. Grilled meat. Can be served as a digestive.

Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

www.akashi-tai.com/eng

AKASHI-TAI
TOKUBETSU
HONJOZO GENSHU
JAPANESE SAKE

A full-bodied sake with a velvety, rich texture and perfect balance. An ideal accompaniment for rich dishes or various types of cheese.

DRY ●●●●● SWEET

Rice Varietal: 100% Gohyakumangoku from Hyogo.

Rice Milling Rate: 60%

Best served at 50-105°F.
Avoid sunlight & store in a dry, cool place.
Once opened consume within two weeks.

AKASHI SAKE BREWERY

PRODUCED & BOTTLED BY:
AKASHI SAKE BREWERY LTD.
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AKASHI CITY, HYOGO 673-0871, JAPAN
www.akashi-tai.com/us

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www.ourniche.com

DATE CODE AREA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

300ML 19% ALC./VOL.