

## Sawahime Tokubetsu Honjozo

Inoue Seikichi

Japan - Tochigi Prefecture

From the Tochigi Prefecture.

This inviting Honjozo is full of floral, quince, dried mango, anise and hazelnut aromas. On the palate this sake is medium bodied with a smooth mouth feel. Forward flavors of persimmon, bubble gum and black pepper are balanced by lively acidity.

The word "Tokubetsu" is a designation that generally means two things; 1) the rice is milled or polished at a higher rate, and 2) the rice is used in the production of sake is unique or special. In this case, the milling is 60%, (the requirement is only 70%), and the rice used is an expensive sake rice called "Gohyakumangoku". Hiro Inoue is a Toji from the Shimotsuke Brewers Association. Inoue's philosophy is all about the Tochigi Prefecture; the local water source, only locally grown rice and only locally produced music is played during brewing season. Hiro Inoue is known for his award winning sake and was awarded Brewer of the Year at the IWC in London in 2010.



### Specifications

<b>Type</b>	Honjozo-shu
<b>Rice Milling</b>	60
<b>Rice Varietal</b>	Gohyakumangoku
<b>Sake Meter</b>	+5.0
<b>Acidity</b>	1.4
<b>Pairings</b>	Duck, Grilled salmon, Chicken meatballs, Glazed ham, Chinese, Italian, Cured Meats. Comte, Mimolette, Pecorino.

### Codes, Weights and Measures

<b>UPC</b>	4 945335 400070
<b>Units/Case</b>	12
<b>Unit Size</b>	720 mL
<b>Container</b>	bottle
<b>Case Weight</b>	33
<b>ABV</b>	15.00%
<b>SRP</b>	\$ 37.99 USD 720mL Bottle