

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

Codes, Weights and Measures	
UPC	4 945335 400070
Units/Case	12
Unit Size	720 mL
Container	bottle
Case Weight	33
ABV	15%
SRP	\$ 37.99 USD 720mL Bottle