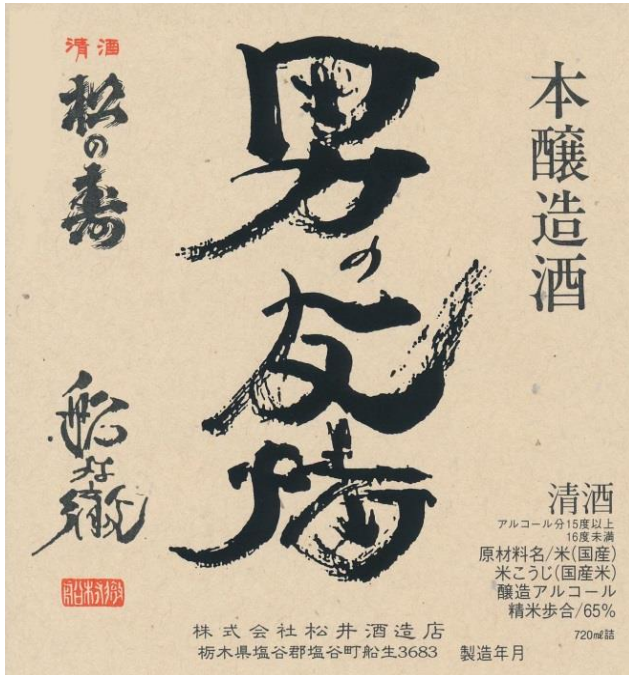


SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	MATSUI SHUZOTEN
BRAND	MATSUNO KOTOBUKI
TYPE	HONJOZO
DESIGNATION	"OTOKO NO YUJYO"
PREFECTURE	TOCHIGI
ADDRESS	3683 FUNYU
ADDRESS	SHIOYAMACHI, SHIOYAGUN
ADDRESS	TOCHIGI, JAPAN
TOJI	MOTOJIRO MATSUI
FOUNDED	1865
POLISHING RATIO	65%
ALCOHOL	15-16%
SMV +/-	+8.0
ACIDITY	1.4
RICE KOJI	HITOGOKOCHI
RICE KAKE	TOCHIGI 14
YEAST STRAIN	KYOKAI 901
RECOMMENDED TEMP	CHILLED OR ROOM TEMP 46°F - 70°F

TASTING NOTES:

This fresh, subtle Honjozo has a lovely nose of cantaloupe, leek, fresh clay and pear. With just a hint of sweetness, the palate is light bodied with alluring flavors of burnt caramel, chalk and marsh-mallow and a classic Honjozo clean, dry finish.

The fanciful name "*Otoko no Yujyo*", represents a feeling for which the sake was made, to honor brotherly love, between comrades.

ABOUT MATSUI SHUZOTEN:

Nestled in a pine forest for which it is named, this small family owned brewery uses only local rice for its brewing. The toji, Motojiro Matsui, is also the owner, and took over from his father, running the company and responsible for all the brewing. He studied at Tokyo University and is a member of the Shimotsuke Brewer's Association. The water in Shioyamachi is soft, running through the mountains of pine forest surrounding the brewery. Unique to the brewing process is the blending of two yeast strains which is used to obtain a special flavor element within the sake.

FOOD PAIRINGS:

Versatile with all foods, Grilled Fish, Paella, Smoked Fish, Fried Fish or Fried Chicken

CHEESE PAIRINGS:

Foggy Morning, Prima Donna, Domaine de Village