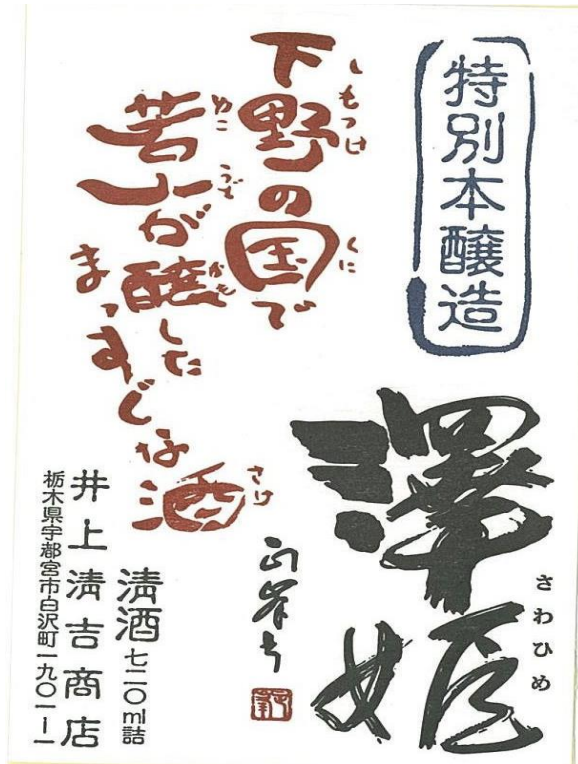


SAKE TENGOKU

FINE SAKE FROM JAPAN



COMPANY	INOUE SEIKICHI CO
BRAND	SAWAHIME
TYPE	HONJOZO
DESIGNATION	TOKUBETSU
PREFECTURE	TOCHIGI
ADDRESS	1901-1 SHIRASAWACHO
ADDRESS	UTSONOMIYASHI, TOCHIGI
ADDRESS	JAPAN
TOJI	HIRO INOUE
FOUNDED	1868
POLISHING RATIO	60%
ALCOHOL	15-16%
SMV +/-	+5.0
ACIDITY	1.4
RICE KOJI	GOHYAKUMANGOKU
RICE KAKE	GOHYAKUMANGOKU
YEAST STRAIN	TOCHIGI T-F & T-ND (MIX)
RECOMMENDED TEMP	ROOM TEMP OR WARM 60°F - 105° F

TASTING NOTES:

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.

ABOUT INOUE SEIKICHI CO. :

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.

FOOD PAIRINGS:

Duck, Grilled salmon, Chicken meatballs, Glazed ham, Chinese, Italian, Cured Meats

CHEESE PAIRINGS:

Comte, Mimolette, Pecorino