

Matsuno Kotobuki Honjozo Otoko no Yujyo

Matsui Shuzo

Japan - Tochigi Prefecture - Shioya - Gun

TASTING NOTES: This fresh, subtle Honjozo has a lovely nose of cantaloupe, 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.

PREFECTURE: TOCHIGI

POLISHING RATIO: 65%

ALCOHOL: 15.0 - 16.0%

SMV +/-: +8.0

ACIDITY: 1.4

RICE KOJI: HITOGOKOCHI

RICE KAKE: TOCHIGI 14

YEAST STRAIN: KYOKAI 901



Specifications

Type	Honjozo-shu
Rice Milling	65
Rice Varietal	TOCHIGI 14
Sake Meter	+8.0
Acidity	1.4
Pairings	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

Codes, Weights and Measures

UPC	4 545006 015130
Units/Case	12
Unit Size	720 mL
Container	bottle
SCC	1 07 84585 02114 4
Case Weight	34
ABV	15.00%
SRP	\$ 32.99 USD 720mL Bottle