

JAPANESE SAKE

TOKUBETSU HONJOZO GENSHU

特別本醸造原酒

Product information

An undiluted sake, fuller in body and with a more concentrated flavour.

Ingredients Rice, Rice Koji, Distilled Alcohol, Water

Type of Rice Gohyakumangoku sake rice from Hyogo

Milling Rate 60%

ABV 19%

Pack Size (12x300ml) (6x720ml)

UPC 300ml: 080368 15103³

720ml: 080368 15004³

Serving recommendation

Serve chilled in a wine or sake glass.

Tasting notes

Nose - Pink grapefruit, beeswax and white floral undertones on the nose. Palate - A creamy, rich palate with tropical fruit flavours balanced by a subtle umami note. A clean and long finish.

Food pairing

Cheese plates, Mushroom or meat pie, Vegetable and seafood tempura, Grilled meat.

300 ml Case Weight 8.08 KG

Pallet Specification 23 X 6

720 ml Case Weight 6.92 KG

Pallet Specification 19 X 8



PRODUCER SUMMARY

Akashi-Tai is the best expression of everything we believe in: a true artisan sake, handmade in small batches by our Toji (Sake Master) Kimio Yonezawa and his close team of trusted craftsmen. It is the embodiment of Akashi Sake Brewery's spirit, and a prime example of characterful sake from Hyogo - the birthplace of sake.

“MY MISSION IS TO MAKE ARTISAN SAKES WITH CHARACTER. JOYFULLY EXUBERANT, GENEROUS AND OPEN-HEARTED SAKES.”

Kimio Yonezawa

JAPAN



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character
WITHIN.

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