

JAPANESE SAKE
TOKUBETSU HONJOZO
特別本醸造酒

Product information

A lighter-bodied sake to which the sake master adds a small amount of alcohol prior to the filtering stage.

Ingredients Rice, Rice Koji, Distilled Alcohol, Water

Type of Rice Gohyakumangoku sake rice from Hyogo

Milling Rate 60%

ABV 15%

Pack Size (12x300ml) (6x720ml)

UPC 300ml: 080368 141065

720ml: 080368 140143

Serving recommendation

Serve chilled in a wine or sake glass.

Tasting notes

Nose - A delicate bouquet and light notes of lemon, lime and straw.

Palate - After a lively first impression, you will notice this sake's refreshing, soft citrus flavours with a sweet, well-balanced finish.

Food pairing

Barbecued meats and vegetables,
Lamb stew, Grilled fish and seafood,
Cheeses of various strength and flavor (Comté, Cheddar).

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



REVEAL THE
character
WITHIN.

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