



SATO NO HOMARE

PRIDE OF THE VILLAGE

ABOUT THE SAKE: Ultra-small and -specialized production sake from Japan's oldest active brewery. A special treat to taste 55 generations of sake brewing in one bottle. Intense aromatics are achieved through extremely small batch, long, careful fermentation.

TASTING NOTES & FOOD PAIRING: With aromas of violet, strawberry, pear and Muscat grape governing the nose, complex flavors of licorice, mint and pears emphasize the semi-dry impact of this medium-bodied sake.

Try this with citrus sea bass, pork chops, or ginger-sesame tofu.

SUDO HONKE: Ahead of its time, Sudo Honke established an unforgettable, intensely aromatic style that paved the way for future renegade Ginjo producers.

- Only brewing Junmai Ginjo and Junmai Daiginjo grade sake, Sudo Honke has a steadfast commitment to premium quality.
- This brewery was the leader of the post-WWII revolution of premium sake and is highly regarded as a trailblazer by all generations in Japan.

QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 50%

RICE Yamada Nishiki

NIHONSHU-DO +3

ALCOHOL 15.1%

ACIDITY 1.3

SIZE 6/720ml

PRICE \$80

UPC 835603005066



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