



Sato no Homare – Pride of the Village

Case Pack-6 bottles (720 ml)

Case Pack-12 bottles (300 ml)

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)

Seimaibuai: 50% (50% of rice grain polished away)

Rice: Yamada Nishiki

Yeast: Brewer's Original

Nihonshu-do: +3

Alcohol: 15.1%

Acidity: 1.3

Tasting Notes: An elegant, super-premium saké. A pleasingly light and fruity nose, laced with violets, strawberries, pear and grape. A refined and clear flavor, yet settled and deep. Semi-dry with a superbly clean finish.

Brewery Name: Sudo Honke (founded in 1140).

Brewery Location: Ibaraki Prefecture

Toji (Master Brewer): Mitsuo Fujiwara and Hideo Segawa

Notable Facts: The oldest active brewery in all of Japan (based on written records available). Mr. Sudo is the 55th generation of his family to brew saké. Everything brewed here is Junmai Ginjo or Junmai Daiginjo. They recently revived a strain of rice that grew about 2000 years ago, which was discovered in ancient ruins near the brewery.

