



CHIYONOSONO

8000 GENERATIONS

ABOUT THE SAKE: A crisp rice shochu that results in a true sake-lover's shochu. A great cocktail mixer.

TASTING NOTES & FOOD PAIRING: Medium-bodied with hints of honeydew and natural rice flavors.

CHIYONOSONO: Known as the Junmai expert, Chiyonosono was the first brewery to stop adding distilled alcohol to its sake after the rice shortages of World War II, paving the way for the popular Junmai category.

- Originally a rice wholesaler, Chiyonosono specializes in rice cultivation. Chiyonosono has access to heirloom strains and brews sake with distinctive rice textures and aromas.
- The brewery is located on the southernmost island of Kyushu—the gateway into Japan—known for Asian and European cuisine, historic architecture, and distinct regional culture.

QUALITY GRADE Shochu

ALCOHOL 25.0%

SIZE 6/750ml

PRICE \$30

UPC 835603005363



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