

Genbei San No Onigoroshi



Honzojo

Yamamoto Honke Co., Kyoto Prefecture

SAKE DETAILS:

Rice: Nihonbare
Polish Rate: 70%
Sake Meter Value: +5
Acidity: 1.4
Alcohol: 15-16%

ABOUT "HONJOZO" SAKES

When sakes are labeled as *Honjozo*, it tells the drinker one important thing – that a small amount of distilled alcohol has been added to the sake. The addition of a spirit is done to achieve a specific style, not to boost the alcohol content or maximize volume. The amount of spirit that can be added is strictly limited to 10% of the volume of polished rice used in the fermentation. Generally, it creates a snappy crisp sake with a pronounced dry finish. They are particularly well suited for food pairing.

ABOUT THE BREWERY

Yamamoto Honke has been producing sake in Kyoto since 1667. The brewery's founder, Genbei Yamamoto had a vision for the sake of Kyoto, and now the 11th generation continues his mission. Truly an urban brewery, Yamamoto Honke is located in the heart of Kyoto and sources its spring water from the surrounding mountainside. Known for its especially soft and rich character, this water is known as "Shiragikui" or "white chrysanthemum water."

Centuries ago, the brewery used the Takase and Yodo Rivers to distribute their sake all through the flourishing Osaka region. As trains and automobiles became prevalent, distribution grew to the Tokyo area. Today, Yamamoto Honke is an institution of Kyoto also owning a group of restaurants, offering tours and even allowing guests to potter their own sake cups. They are known for their classic Junmai sake, soft and fruity Ginjo sake, and their delicious Yuzu liqueur – a Japanese-style "limoncello."

TASTING NOTE

Dry and clear with a crisp finish, cleansing the palate.
Distilled alcohol is added to bring out more flavor, aroma and texture.

FOOD PAIRING

Traditional salty izakaya fare works wonderfully with this dry, crisp sake.

