



*TATSURIKI SAKE*  
 TOKUBETSU HONJOZO  
 "SEIRYU" 誠龍



<b>Rice:</b>	20% Yamada Nishiki, 80% Gohyakumangoku
<b>Rice-Polishing Ratio:</b>	65%
<b>Volume:</b>	1.80L * 6 bottles per case
<b>Alcohol Percentage:</b>	15%
<b>AB Sku#:</b>	864886

Hyogo

Within the world of premium sake, any labels that do not explicitly state "junmai" on them can be assumed "honjozo." Honjozo is sake that has a small amount of brewer's alcohol added to the fermenting sake mash. To qualify as honjozo, the weight of the added alcohol must be no more than 10% of the weight of the sake rice used in brewing.

Sake brewers discovered that certain aroma and flavor properties in the fermenting mash were much more vibrant when a small amount of added alcohol was added. While junmai sakes have a fuller texture, honjozos are much lighter on the palate, so they're easier to drink throughout an entire meal, or an entire evening.

### FOOD PAIRING

Oden, soup dishes



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