

Honjozo

Genbun Tennen Hana Kobo Jikomi Sakura

S U L



A light sake with a nice aroma

Tasting comment

A silvery and shiny color, almost transparent. The aroma is discreet and delicate: a harmony of pear, powdery rice, and small white flowers. The attack is characterized by a soft and pleasant sweetness, unfolding lightly and tightly, with richness. The finish is dry. A slight flowery aftertaste remains.

Pairing

This sake with a soft and elegant sweetness can be paired with ingredients and a cuisine as delicate, as well as savory or acid dishes.

Seasonal white fish poêlée, Chirashizushi, Potato salad
Ebishinjō, Brillat Savarin cheese

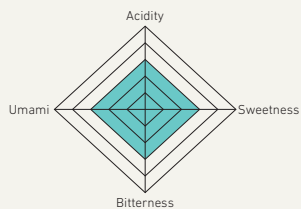
Recommended cups temperature

Seimai-buai	70%
Rice	Akita Komachi
Alcohol	15.7%
Acidic concentration	1.4
Nihonshudo	+4
Amino-acidic concentration	—
Storage	In a cool, dark place.



Chilled or at room temperature
(13°C—15°C)

Taste balance



A refreshing sake which gets its natural aroma from flower yeast

Nunoya Hara Shuzojo, founded in 1740, is a brewery settled in the northernmost point of the Nagara River. The place is a former stepover city of the Echizen road, which some wooden houses remained as they used to be. In the back of the brewery stands the original earthen building, along with some fine tools that are still being used to this day such as birch casks built more than one hundred years prior.

Its main brand is the honjozo sake "Genbun Tennen Hana Kobo Jikomi Sakura". It is balanced and refreshing, its aroma is pleasant and elegant. Other series, "Kiku", "Gekka Bijin", "Abelia", are also made with flower yeast. "My professor from Tokyo University of Agriculture created with success yeasts from flowers", explains the 12th heir to the brewery, Motofumi Hara. He himself has participated with his research about the role of an antibacterial matter to isolate the flower yeast, which he has been using for more than ten years as a brewer. Compared to the sakes made with yeasts distributed by the Brewing Society of Japan, in general, sake made with flower yeast, finding in nature new possibilities, wins the highest national distinctions. Under the brewery flows water from Mount Haku, one of the three sacred mountains of Japan and nicknamed the "Goddess of Water". The Akita Komachi rice is cultivated on site with the same water.

The yeast made from the fragile flowers is powerful. We can hear near the tanks the never-ending bubbling of the natural aroma sake fermentation.



Nunoya Hara Shuzojo

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