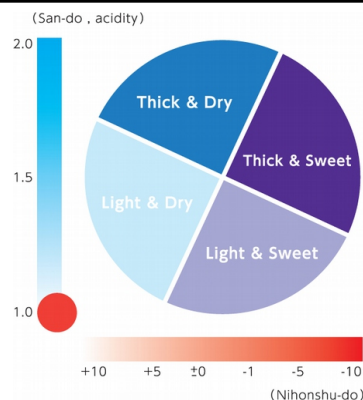




Manotsuru "DEMON SLAYER" Tokubetsu Honjozo



This is an Onikoroshi ("Demon Slayer") sake, which means it is very dry. Medium-bodied sake with tantalizing fruit flavors and a pleasant nuttiness on the mid-palate. Hints of mineral on the very dry finish. Best served slightly chilled and is wonderful with all types of meat.

Grade: Tokubetsu Honjozo (special quality sake)

Nihonshu-do: over +15 (very dry)

Seimaibuai: 60% (40% of the rice milled away)

Rice: Gohyakumangoku & Koshiibuki

Yeast: k701

Acidity: 1.0

UPC: 852282002599 (12x300ml)

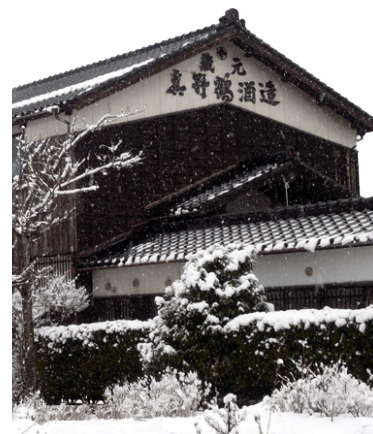
Rating: 90 points & Best Buy, Beverage Testing Institute

About the Region:

Manotsuru "Demon Slayer" Tokubetsu Honjozo is handcrafted at the Obata Shuzo brewery, which is located on Sado Island in the Niigata prefecture of Japan. Niigata is famed for its jizake, or unique, "micro-brewed" sakes with character. Niigata is considered by many to be the best place in the world to find high quality sake. The toji in Niigata use highly polished rice and exacting filtering techniques to create a distinctive style. They are aided by the cold climate and the isolation of the mountains, as well as good regional rice and pure mountain water. (Source: The Sake Companion).

About the Brewery:

Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice. The kura is still owned and managed by the Obata family (Rumiko Obata). The toji (master brewer) is the acclaimed Kenya Kudo. The brewery has received multiple Gold Medals at the National New Sake Competition and the International Wine Challenge.. The brewery has been featured in Wine & Spirits, the Los Angeles Times, Wine Enthusiast, and Wine Spectator.



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