

# Hanahato Kijoshu 8 years

## Product features:

Product Type: Sake Nihonshu  
Category: Junmai Kijoshu Koshu  
Alcohol: Alc. 16.5% Vol.  
Format: 50cl bottle  
Producer: Enoki Shuzo  
Region: Pref. of Hiroshima  
Rice type: Nakateshinsenbon  
Rice milling: 65%  
Tasting temp.: Cold  
Aromatic profile: Rich, powerful



## Product short description:

With such incredible elegance produced by a little family brewery situated on the island of Kurahashi. They were the first to bottle Kijoshu, the sake's that are adjusted with sakes.

## A 8 year old Kijoshu, rich and well-rounded

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50cl - alc. 16.5% vol.

## Product description:

**About the brewery** : The Enoki Shuzo brewery has been established since 1899 on the small island of Kurahashi, in Hiroshima Prefecture. This region called Setonaikai, corresponding to the inlet between Honshu and Shikoku, enjoys a temperate climate and has a freshwater known as nansui. Enoki Shuzo produces elegant sake that are regularly rewarded with awards in international competitions. It is best known for being at the origin of the Kijoshu technique, now used in the sake world and consisting of adding sake to the vats at the time of fermentation. It is a specialty that stands out perfectly with their aged sake, the Hanahato Kijoshu.

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**Detailed tasting notes :** Hanahato is a Koshu sake aged 8 years in stainless steel tank - aging in stainless steel tank aims to let the sake evolve in the most neutral and natural way possible. Aged sake is not common in the world of sake, but some houses have made it a specialty. This is the case for Enoki Shuzo with Hanahato, which is also Kijoshu, that is, produced by adding sake during the fermentation stages. A beautiful amber color, it is rich and round in the mouth, with an incredible elegance reminiscent of a Port. It is mature, dense, smooth, clean and well balanced. A complexity that is found on the finish, a nice length and tension.

**Tasting tips :** A tasting sake that also offers countless possibilities of associations. During the meal, with raw ham, cheeses such as mimolette, on grilled meats, and spicy sauces. For dessert, the perfect pairing with chocolate.