

Akashi Tai Honjozo Genshu



This Honjozo sake from Akashi-Tai is also a genshu, which means without water added at the end of fermentation. It is quite powerful with 19 °!, full-bodied and long in mouth. A very classic sake and, above all, very pleasant to drink with the real izakaya food.

Powerful and easy to drink with Izakaya cuisine !

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72cl - Alc. 19% Vol.

Product Type: Sake Nihonshu

Category: Honjozo

Alcohol: Alc. 19% Vol.

Format: 72cl bottle

Producer: Akashi Sake Brewery

Region: Pref. of Hyogo

Tasting temp.: Cold to hot

Aromatic profile: Rich, powerful

About the brewery : The history of the Akashi brewery goes back to the end of the Tokugawa period (1600-1867), when the factory that originally produced soy sauce decided in 1918 to devote itself to the transformation of rice into sake. Making the most of what the beautiful environment of the Hyogo region could offer her, she began to produce sake whose quality only improved over time. Today, it is an international recognition that earns it reputation and allows it to develop a wide range of very qualitative products.

Detailed tasting notes : This captivating sake offers an exquisite sensory experience. On the nose, beeswax, woody notes, white flowers and grapefruit blend harmoniously. On the palate, a lively attack is surprisingly transformed into a creamy texture, revealing intense umami. The finish is clean and persistent, leaving a memorable imprint. The subtle balance between liveliness and creaminess, combined with a complex aromatic bouquet, creates an elegant symphony of taste.

Serving suggestions : Serve with sushi, sashimi, delicate cheeses, grilled seafood, subtle Asian dishes, aromatic chicken dishes, or light vegetarian options.