Akashi Taï Honjozo



A Honjozo sake with quite light flavors in comparison with other products in the same category. The secret is a carefully selected rice and a small amount of alcohol added at the end of fermentation.

A fresh sake, dry, light for a Honjozo and easy to drink

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72cl - Alc. 15% Vol.

Product Type: Sake Nihonshu
Category: Honjozo
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Akashi Sake Brewery
Region: Pref. of Hyogo
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

About the brewery : Akashi Sake Brewery was established by the Yonezawa Family in 1856. It is located in Akashi, a coastal city in southwestern Japan, in Hyogo Prefecture, one of the most famous sake producing regions in Japan. Famous for its fish market whose origins go back about 400 years, Akashi has as emblem the sea bream, very appreciated for its finesse. Each of the Akashi-Tai sakes is a reflection of the Yonezawa family's permanent commitment to exceptional sakes, produced from local ingredients, as close as possible to nature.

Detailed tasting notes : This sake offers a delicate nose with light notes of lemon, lime and hay. Its color is limpid and brilliant, with golden highlights. On the palate, it has a lively attack and refreshing lemon flavors. The finish is smooth and well-balanced, completing the taste experience in a harmonious way. This sake offers a subtle combination of aromas and sensations, creating a pleasant, balanced sensory experience from start to finish.

Serving suggestions : Serve slightly chilled (8-10°C) in a tulip-shaped glass for optimum enjoyment. Pair it with sushi, seafood or delicate Asian dishes for a harmonious experience.