

Katori 80



A natural, unfiltered sake made from raw motomoto, it presents a good balance between the rich acidity and richness unique to raw motomoto and the natural flavor of rice.

Aromas of nuts, dried fruit and mushrooms

72cl - alc.15% vol.

Product Type: Sake Nihonshu

Category: Junmai Kimoto

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Terada Honke

Region: Préf. de Chiba

Rice type: Koshiikari

Rice milling: 80%

Tasting temp.: Cold to room temp.

Aromatic profile: Rich, powerful

About the brewery : Terada Honke, a sake brewery founded in 1673 in Chiba, embodies authenticity and innovation in sake production. Headed by Masaru Terada since 2012, the brewery stands out for its use of organic rice and spontaneous fermentation, without the addition of selected yeasts. Growing their own rice on 2 hectares, they preserve organic farming methods. Fermentation without the addition of yeast creates unique flavors, while preserving natural yeast strains. The Katori range, 90% polished, reveals a balance between the milky acidity of kimoto and cereal richness. Terada Honke also stands out for growing their own k?ji-kin, a rarity in Japan. Their commitment to organic farming extends to innovative collaborations, such as the use of ducks for natural crop regulation. The vegan café Ufufu, run by Satomi-san, complements their environmental approach by even recycling sake filtration residues. A visit to Terada Honke offers an immersion in a preserved tradition with an innovative and environmentally-friendly touch.

Detailed tasting notes : With 80% polished rice, Katori 80 offers an optimal balance between pronounced acidity and the distinctive richness of raw grain, highlighting the rice's natural flavor. Umami that balances perfectly with acidity, accompanied by a palette of rich flavors such as nuts, dried fruit and mushrooms.

Serving suggestions : Katori 80 goes well with dishes such as sushi, sashimi, tempura, seafood, light risottos, rice dishes with mushrooms and soft cheeses.