

Hanahato Kimoto



A delicate Kimoto sake, a rare product in this category. Precise, tense, and easy to drink fresh, or at room temperature. We recommend to heat it to reveal soothing, round, supple and enveloping fragrances.

A delicate Kimoto, interesting to drink warm

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72cl - alc. 15% vol.

Product Type: Sake Nihonshu
Category: Junmai Kimoto
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Enoki Shuzo
Region: Pref. of Hiroshima
Rice type: Nakate shinsenbon
Rice milling: 80%
Tasting temp.: Cold to hot
Aromatic profile: Refreshing, floral

About the brewery : The Enoki Shuzo brewery was established in 1899 on the small island of Kurahashi in Hiroshima Prefecture. This region, known as Setonaikai and corresponding to the inlet between Honshu and Shikoku, enjoys a temperate climate and has fresh water, known as "nansui". Enoki Shuzo produces elegant sakes that regularly win awards in international competitions. It is best known as the originator of the Kijoshu technique, now used throughout the sake world, which involves adding sake to the vats during fermentation. This speciality is perfectly illustrated by their aged sake, Hanahato Kijoshu.

Detailed tasting notes : As usual, the Enoki Shuzo brewery offers a very special sake with this remarkably delicate Kimoto. In the Hiroshima region, the warmer temperatures make it difficult to produce Kimoto. Their toji has developed an original production technique, using the Kijoshu method, which involves adding sake rather than spring water at the fermentation stage. This is the hallmark of Enoki. The result is a sake with a strong umami flavour, smooth and rich, yet delicate and easy to drink. A fine introduction to the Kimoto category.

Serving suggestions : To be enjoyed at different temperatures: chilled for delicate dishes, fish and shellfish, or at room temperature for dishes with stronger flavours, meat, game, cheese or dishes in sauce.