

Ten On Honjozo



Cuvée Ten On, a ripe Honjôzô with notes of chestnut, maple syrup and hay, remains fresh and balanced, ideal for Koshu sake lovers and novices.

Ripe, balanced, accessible

72cl - Alc. 15% Vol.

Product Type: Sake Nihonshu

Category: Honjozo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Kawashiri Shuzojo

Region: Pref. of Gifu

Rice type: Hidahomare

Rice milling: 70%

Tasting temp.: Cold to room temp.

Detailed tasting notes: Cuvée Ten On is a Honjôzô of which Kawashiri Shuzojo is particularly proud. A mature sake with notes of chestnut, maple syrup and hay, while remaining fresh and balanced. Despite its age, it is pleasant and easy to enjoy, even for those unfamiliar with Koshu sake.

Pairings: Pot au feu, charcuterie. Serve chilled or warm.

About the brewery: Renowned for its top-quality thermal waters, the mountainous province of Gifu, 300 km west of Tokyo, is also a Saké terroir. The small family-run Kawashiri Shuzojo, founded in 1839 in the town of Hida, has specialized in Koshu sakes (matured sakes) for over 50 years: sakes aged in vats for many years. Kawashiri Shuzojo uses only one variety of local rice: Hidahomare.