

# Kameman Tokubetsu Honjozo

## Product features:

Product Type: Sake Nihonshu  
 Category: Tokubetsu Honjozo  
 Alcohol: Alc. 15% Vol.  
 Format: 72cl bottle  
 Producer: Kameman Shuzo  
 Region: Préf. de Kumamoto  
 Tasting temp.: Cold to hot  
 Aromatic profile: Mineral, vivid



## Product short description:

A Tokubetsu Honjozo from Kameman Shuzo Brewery in Kumamoto. It expresses Cereal and fruity notes (banana, grape) and a good aromatic power. A relatively classic character for sake very enjoyable to consume throughout the length of the meal.

## Cereal and fruity notes punctuated by a beautiful vivacity

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72cl - alc 16% vol.

## Product description:

**About the brewery :** The family brewery of Kameman Shuzo is a relatively recent adventure since it was created in 1916 only by Chinju TAKEDA, a young doctor, heir to a long dynasty of doctors of the Kumamoto region. The creation of the brewery was decided following a rather comical combination of circumstances. Indeed, in this rural area, it was common for local farmers to pay in bags of rice, including their medical consultations. Thus, every year, Dr Takeda saw bags accumulate over the months without being able to consume everything. This is why he decided to create the brewery, to transform into sake the rice received against good care ! However, a difficulty was added to the project: Kumamoto Prefecture is located in the extreme

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southwest of Japan. A temperate and sunny area, a climate not conducive to the production of sake that was traditionally done in the north of the country. The work on yeast was essential and Dr Takeda's scientific knowledge was decisive in the development of ferments capable of working in these latitudes. A successful bet, and Kameman Shuzo can now boast of being the southernmost sake brewery in Japan. She continues to work on the same basis as those developed by Dr Takeda in 1916, using only local rice and without refrigeration tanks !

**Detailed tasting notes** : A Tokubetsu Honjozo from Kameman Shuzo Brewery in Kumamoto. Cereal and fruity notes, banana and grape, for this sake with good aromatic power. An assertive character and a pleasant sake to consume throughout the meal or with small dishes in the Izakaya style.

**Tasting tips** : To taste fresh, alone or during the meal on seafood, grilled white fish, vegetables cooked simply. At the end of the meal on citrus or exotic fruit desserts.