Hakushika Kijuro



A Sake made from a blend of different sakes including Ginjo that comes to over 25% in its composition. A fresh and light nose. It is rich and round in the mouth, finishing on sharp and mineral notes.

Rich, fresh and clear

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72cl - alc. 14.7% vol.

Product Type: Sake Nihonshu
Category: Honjozo
Alcohol: Alc. 14.7% Vol.
Format: 72cl bottle
Producer: Tatsuuma Honke
Region: Pref. of Hyogo
Rice type: Hattanso
Rice milling: 75%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid

About the brewery : Tatsuuma Honke started in 1662 in the region of Nada, near the city of Kobe. With the installation of many breweries, the good times for this region quickly became one of the most important areas for sake production. During the Edo era (17th-19th century), the family brewery experienced its golden age, becoming very popular thanks to the success of different cuvées.
But growth was not always linear for Tatsuuma Honke and the brewery had to overcome great difficulties during its history with, twice, the destruction of the production tool, during the Second World War and after the Kobe earthquake in 1995. Making against bad fortune, good heart, these adverse events were the opportunity to modernize profoundly. But moving suddenly from traditional methods to modern techniques is not without its risks and it is with great ingenuity that Tatsuuma Honke was able to reinvent itself by keeping their family brewing essence rooted in tradition and attached to quality.

Detailed tasting notes : A sake from a blend of different sakes and especially Ginjo. The nose is powerful, rich and sweet, with notes reminiscent of candies and flowers, pink, orange blossom. In the mouth, it is clear and thirsty, with vivid sensations of anise and spring water. It evolves on spices, cocoa and dried fruits, before becoming warm and powerful. A clean finish. Kijuro is a Tokubetsu Honjozo of excellent quality, homogeneous, dry and pure, while retaining a good aromatic richness and a marked umami.

Tasting tips : To be tasted on grilled fish, on an izakaya counter kitchen. Fried, yakitori skewers, sautéed squid. Straight and dry, it is also an excellent base of cocktails.