



## Hououbiden Wine Cell 2018

鳳凰美田 純米吟釀 Wine Cell 2018



**Region:**  
Tochigi Prefecture / Oyama

**Brewery:**  
Kobayashi Shuzo Co Ltd

**Rice Variety:**  
Yamadanishiki

Rice Polished Rate: 55%  
Alcohol: 16.0%  
Sake Meter Value: N/A  
Acidity: N/A

SKU 141187

**\$57.49\***

**6 x 720ml**

SKU 141190

**\$117.99\***

**6 x 1.8L**

**\*BCLDB Hospitality Prices  
(Excludes Taxes)**

**\*\*Prices subject to change  
without notice**

Sake brewed with wine yeast!

This special release from the Hououbiden brand is uniquely brewed with wine yeast, instead of using sake yeast. The result is a very juicy, aromatic sake with a great balance of acidity and sweetness.

Serve chilled in a wine glass.

Since 1990, Masaki Kobayashi, the 5th generation brewer, has been at the helm of the brewery.

He continues to uphold the grand vision of immensely high quality sakes, while understanding the necessity of modern techniques to ensure precise control of in koji making and other fermentation processes.

**That's Life Gourmet Ltd.**  
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SAKE+WINE