



Sohomare Kimoto Junmai Daiginjo

惣造 生酏純米大吟醸



Region:
Tochigi / Haga

Brewery:
Sohomare Sake Brewery Co.
Ltd

Rice Variety:
Grade A Yamadanishiki
from Hyogo

Rice Polished Rate: 45%
Alcohol: 15.0%

SKU 152430

\$82.99*
6 x 720ml

***BCLDB Hospitality Price
(Excludes Taxes)**

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

Brewed with Grade A Yamadanishiki in the Yokawa region of Hyogo Prefecture. Soft and creamy mouth feel on the palate with elegant aroma. It is best served slightly chilled to room temperature.

Sohomare Sake has been owned and operated by the Kono family since its founding in 1872 and is a prominent small sake brewery in the Tochigi region of Japan. For five generations the Kono family has devoted itself to creating a truly regional sake that is made of the finest Yamadanishiki rice and hand brewed with the old Kimoto method.

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