



Sohomare Kimoto Junmai Ginjo

惣造 生酏純米吟醸



Region:
Tochigi / Haga

Brewery:
Sohomare Sake Brewery Co.
Ltd

Rice Variety:
Grade A Yamadanishiki
from Hyogo

Rice Polished Rate: 55%
Alcohol: 15.0%

SKU 152424

\$65.99*
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. This Junmai Ginjo has a great balance of acidity and umami that pairs beautifully with a wide range of cuisine. Enjoy chilled or slightly warmed.

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.

That's Life Gourmet Ltd.
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