



Category:	WINE		
Style:	NON GRAPE WINE		
Variety:	SAKE		
Region:	NAGOYA		
Vintage:	NV		
Volume:	180ml		
Vineyard:	Established in 1505, Kenbishi is the oldest existing brewery in the Nada Region, and the 4th oldest brewery in Japan.		
Vinification:	They produce a very unique style of Sake, continuing to use the Yamahai method, and using wild yeast and natural fermentation, with famous hard water from Nada called Miyamizu. The high mineral content of this water encourages strong fermentation and makes the Sake dry. Kenbishi's approach is minimum interference, and results in a longer brewing time. The sake is then matured for an average of 2.5 years.		
Appearance:	Clear light golden colour.		
Bouquet:	A beautifully complex aroma with hints of mushroom, cheese and crushed nuts.		
Palate:	The texture is creamy and give a nice spice. When this Sake is served warm, the texture become soft and mild. Umami with sweetness and smooth and mild acidity. Long finish with hint of bitter chocolate.		
Technical Analysis:			
Alcohol:	17.00%	Packaging:	24 x 180ml
Hancocks Product:	90047		