



Category:	WINE
Style:	NON GRAPE WINE
Variety:	SAKE
Region:	KAGOSHIMA
Vintage:	NV
Volume:	720ml
Vineyard:	Hombo Shuzo was established in 1872, and is located at the southern tip of the Satsuma peninsula in Kagoshima, on the island of Kyushu.
Vinification:	They produce Imo Shochu from freshly harvested local Kogane Sengan sweet potatoes which grow especially well in the southern Satsuma climate. This region is also famous for its very pure mineral water, and the Chiran distillery, where these Shochu are produced, is located right in the heart of where this mineral water surfaces, and where the sweet potatoes are grown.
Bouquet:	It has good acidity and shows sweetness on the nose like caramel popcorn or butter scotch with floral character and a touch of spice
Palate:	It gives you a warm rounded mouth feel. Full bodied with mushroom and cheese/savoury flavours. It is earthy but very approachable.

Technical Analysis:

Alcohol:	25.00%	Packaging:	12 x 720ml
Hancocks Product:	90872		