



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. Umeshu is produced by infusing Ume fruit into Shochu. For sweetness, brown sugar and honey is used in this umeshu.		
Bouquet:	It shows chocolate, toffee and caramel characters on the nose		
Palate:	The texture is rich with gentle bitterness. It is sweet with complex flavour.		
Technical Analysis:			
Alcohol:	11.00%	Packaging:	1 x 720ml
Hancocks Product:	90873		