



Sato no Homare "Pride of the Village" Junmai Ginjo Saké

SERVE CHILLED

- ♣ Alcohol 15.1% ♣ OLDEST active saké brewery in all of Japan! ♣ It's all about special, hand-harvested saké rice and the purest water!
- ♣ Brewed by a family owned artisan producer , **founded in 1150**—Mr. Sudo is the **55th** generation to brew his family's saké ♣ *An elegant, super-premium saké. Aromas of fruit and violets. Semi-dry with a superbly clean finish* ♣ Location: Ibaraki Prefecture ♣ This producer recently revived a strain of rice that grew 2000 years ago, and was discovered in



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