



### **Sato No Homare – Mountain Crossing**

Case Pack-12 bottles (300 ml)

Quality Grade: Junmai Daiginjo (at least 50% of rice grain polished away)

Seimaibuai: 28% (72% of rice grain polished away)

Rice: Yamada Nishiki (contract-grown specifically for this sake)

Yeast: Original Brewer Yeast

Nihonshu-do: +5

Alcohol: 16.7%

Acidity: 1.3

Brewery Name: Sudo Honke (established 1141 A.D.)

Brewery Location: Ibaraki Prefecture

Toji (Master Brewer): Mr. Mitsuo Fujiwara and Hideo Segawa share responsibilities

Notable Facts: This is the oldest active brewery in all of Japan (based on the oldest written records available). Mr. Sudo is the 55th generation of his family to brew sake. Everything brewed here is Junmai Ginjo or Junmai Daiginjo. They recently revived a strain of rice that grew about 2,000 years ago, which was discovered in ancient ruins near the brewery. Sudo Honke is small in terms of output, brewing only 144 kiloliters of sake each year – or 800 “koku” – the traditional measure of sake in Japan. This controlled volume allows for hand-made care and attention to all Sudo Honke sake.

