



Sato no Homare – Pride of the Village

Founded in 1141, this is the oldest active brewery in all of Japan (based on the oldest written records available) and only brews Ginjo and Daiginjo grade sake. All of their sake is of the absolute highest quality and brewed with extreme care and effort using only the finest rice and water. Mr. Sudo is the 55th generation of his family to brew sake. Now that is a lot to be proud of!

Sake Facts

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)
 Seimaibuai: 50% (50% of rice grain polished away)
 Rice: Yamada Nishiki
 Yeast: Brewer's Original
 Nihonshu-do: +3
 Alcohol: 15.1%
 Acidity: 1.3
 Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Sudo Honke (founded in 1141)
 Brewery Location: Ibaraki Prefecture
 Toji (Master Brewer): Mitsuo Fujiwara and Hideo Segawa
 Brewery President: Yoshiyasu Sudo

Tasting Notes

With aromas of violet, strawberry, pear and Muscat grape governing the nose, complex flavors of licorice, mint and pears emphasize the semi-dry impact of this medium-bodied sake. Though the acidity is clean and bright, gentle licorice sweetness takes it all the way to the lengthy finish.

Reviews & Press

Stephen Tanzer's International Wine Cellar 2007 *"I recently tasted through the sake portfolio of Vine Connections, better known for their prime selection of wines from Argentina, and was knocked out by the quality of sakes they import from small, family-run brewers in Japan."*

89 Points – Sato no Homare Pride of the Village



VINE CONNECTIONS
 Authentically Argentine ▶ Uniquely Ginjo ▶ Consistently Impressive

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