



Katori

Product Type: Sake Nihonshu
Category: Junmai Kimoto
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Terada Honke
Region: Préf. de Chiba
Rice type: Koshiikari
Rice milling: 90%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful



A fresh sake, mineral and riche, with fruity notes (mandarine, melon, raisin), milky, herby. Presence of anisse, flowers and black olives. A saké that could age in bottle to become a nice Koshu.

Aromatic and complex

72cl - alc.15% vol.

Katori is a sake product by Terada Honke, a "Kimoto" style made of 100% organic rice. The varieties used are Koshihikari and Akitakomachi, each rice grains is polished at only 10% (semaibuai = 90%). Katori is slightly colored and slightly cloudy.