

## Spécial sake 2 : aged sake



### Product short description:

**A rather rare style** but an important category to know when you are interested in sake: old sake or "Koshu". The illustrious Hanhato Kijoshu is the best example of this category. Deep colors and beautiful tertiary aromas.

**Aged 8, elegant, profound**  
50cl - alc. 16.5%

**Detailed tasting notes:** Hanahato is a Koshu sake aged 8 years in stainless steel vats - ageing in stainless steel vats aims to allow sake to evolve in the most neutral and natural way possible. Aged sakes are not common in the sake world, but some breweries have made it a specialty. This is the case for Enoki Shuzo with Hanahato, which is also a Kijoshu, produced by the addition of sake during the fermentation stages. A beautiful amber color, it is rich and round in mouth, endowed with an incredible elegance reminiscent of a Porto. It is mature, dense, suave, clean and well balanced. A complexity that is found on the final, a beautiful length and tension.

**Tasting tips:** a tasting sake that also offers countless possibilities for association. During the meal, with raw ham, cheeses like old mimolette, on grilled meats, and spicy sauces. For dessert, the perfect pairing with chocolate.