



TATENOKAWA

HONRYU KARAKUCHI



Clam Soup

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The sake is slightly dry and refreshing, and acts as a palette cleanser to the clam soup that is light but has a nice seafood and butter flavour.

TATENOKAWA HONRYU KARAKUCHI [TATENOKAWA]

- Sake type Junmai Daiginjo
- Rice-polishing ratio 50%
- Alcohol percentage 15%
- Production area Sakata city, Yamagata

Product story

The sort of sake that continues to be a firm favourite of sake aficionados. Made with Dewasansan sake rice, a longer fermentation time is used to turn more sugar into alcohol and achieve a sake meter value of +8. This is not your average dry sake, it has plenty of umami, carried with a relaxed aroma. It is a well balanced sake that pairs well with a variety of different cuisines.

About the Sake brewery

In 1832, when the head of the Uesugi clan first visited the Shonai area he was so amazed by the quality of the water that he recommended sake production to first generation Heishiro. And so, in 1854, Heishiro began making sake. In the following year 1855, the visiting Daimyo of the Shonai Clan, Sakai Tadakatsu was presented with the sake and in return christened the brand "TATENOKAWA" (English Name: CASTLE BROOK).

