CHIYONOSONO

SHARED PROMISE

ABOUT THE SAKE: A commitment from the brewery to make premium sake despite agricultural hardships like those of WWII. Until this sake came along in the 1960's, all sake had distilled alcohol added to it due to rice shortages and war rationing. After the war, Chiyonosono crafted the first junmai sake (brewed without distilled alcohol nor additives of any kind) and celebrated by sharing it from a large, red lacquered sake cup called a Shuhai.

TASTING NOTES & FOOD PAIRING: Soft, expansive texture with aromas of orange blossom. Straightforward, with a very subtle sweetness coddled in layers of subtle umami.

Try this sake with pasta in a cream-based sauce, such as cavatelli with radicchio, mascarpone, and crispy pancetta.

CHIYONOSONO: Known as the Junmai expert, Chiyonosono was the first brewery to stop adding distilled alcohol to its sake after the rice shortages of World War II, paving the way for the popular Junmai category.
• Originally a rice wholesaler, Chiyonosono specializes in rice cultivation. Chiyonosono has access to heirloom strains and brews sake with distinctive rice textures and aromas.
• The brewery is located on the southernmost island of Kyushu—the gateway into Japan—known for Asian and European cuisine, historic architecture, and distinct regional culture.
• The future 5th generation president and daughter of current the current brewery president, Yuri Honda, is already making a name for herself as an innovator in the sake community and is primed to continue pushing the brewery toward forward-thinking yet approachable sake.

QUALITY GRADE Junmai

SIZE 12/300ml
6/720ml

PRICE $14 / $26

UPC 835603005615
835603005707

Seimaibuai 65%
Rice Gohyakumangoku
Nihonshu-Do +3.5
Acidity 1.75