

# Kinoene Ohkarakuchi Super Dry Hiyaoroshi

飯沼本家

Iinuma honke



'What's HIYAOROASHI?

'Hiyaoroshi' is a term that refers to a process in which shiboritate sake from winter is pasteurized once in early spring, stored, and aged over the summer. Finally, bottled and shipped in autumn without being pasteurized a second time. Hiyaoroshi sake dates back to the Edo period and its name portrays how it was made.

Iinume Honke Brewery

Backed by 300 years of sake experience. Located in Chiba prefecture, a well-known agricultural region, the brewery appreciates the importance that quality rice and crystalline spring water have in crafting sensational sake. While they have a firm dedication to the tradition of sake, they also understand the importance of progress and venture, approaching their art with a sense of positivity. Each batch of sake they produce accents the original taste of the rice and delivers a blossoming aroma combined with a supremely smooth flavor. They hope that their sake can open you to the tradition of sake and Japanese culture, and put a smile on your lips anytime you partake.

Kinoene Ohkarakuchi Super Dry Hiyaoroshi

The tranquil refreshing aroma of orange, lime with nuts and rice straw. Very dry, well-balanced, savory umami flavor of 80% polished rice, deep and clear taste with clean acidity of citrus fruits. Serve chilled, at room temperature and warm.

- CLASS: JUNMAI
- BREWERY: Iinuma Honke
- REGION: Chiba
- ABV: 15%
- SMV: +8.5
- Acid Degree: 2.5
- Amino Acidity: 0.9
- Polishing Rate: 80/68%
- Rice Kakemai: Fusakogane (Chiba)
- Rice Shubo/Koji: Gohyakumangoku (Chiba)
- Yeast: No. 601
- Best Served: Chilled, at room temperature and warm
- SKU: 05047 12/720ML



PAIRING

- Cream stew, Gratin
- Grilled salmon with herbs
- Paella
- Steamed moule with white wine
- Yakitori
- Chicken Teriyaki
- Sukiyaki, Oden (Stewed fish cake and root vegetable)
- Nikujaga (Simmered meat & potato)



Quench Your Curiosity  
[www.wismettacsake.com](http://www.wismettacsake.com)

Distributed by

 **Wismettac**  
Wismettac Asian Foods, Inc.