

Homare Junmai Aladdin

Homare Sake Brewery

Type: **Junmai**

Alcohol Content: **15%**

Rice Variety: **Yumenokaori**

Rice Polishing Ratio (Seimai-buai): **58%**

Water Source: **Underground water from Mt. Iide**

Yeast: **Utsukushima Yume Yeast**

SMV: **+5.0** Acidity: **1.1** Amino Acid: **1.4**

Suggested Serving Temp: **41°~59° F (5°~15° C)**



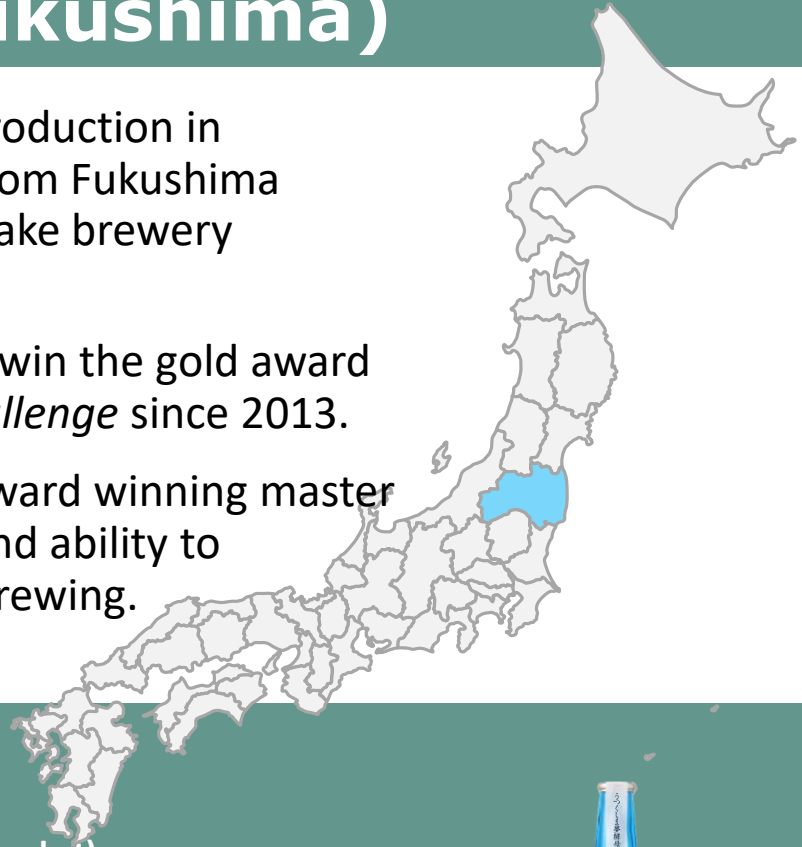
Tasting Note: Full of fruity aroma coming from the Utsukushima Yume Yeast, complemented with a light and clean finish.

Food Pairing: Pairs well with seafood. Lemon butter baked fish, shrimp scampi, crab with ponzu, scallop carpaccio.

Homare Sake Brewery (Fukushima)



- Switching from miso to sake production in 1918, Homare Sake Brewery from Fukushima Prefecture is a time-honored sake brewery established in 1918.
- The brewery has continued to win the gold award *for The International Wine Challenge* since 2013.
- Mr. Nakajima, the brewery's award winning master toji, is known for his insights and ability to accurately make decisions in brewing.



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Available Sizes: 300 ml only

Price at Retail: \$10.99 - \$16.99 (Varies with market)

Order & Inquiry: Wismettac Asian Foods; @wismettacsake (Instagram) or <https://wismettacsake.com>

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