

純超  
米特  
吟撰  
釀



そうはな

S O U H A N A

“Souhana” is a leading product of Nihonsakari Co., Ltd. The name Souhana means sending happiness and love to all—thus its popularity at congratulation events.

This superior (Junmai Ginjo) sake was beloved by Emperor Meiji and has been used ever since by the Imperial family for important events such as the enthronement ceremonies of Emperor Taisho and Showa, Imperial weddings including that of the present Emperor, and welcoming parties for stage guests.

“Souhana” is an excellent companion for a wide variety of meat and fish dishes, at any time of the year.



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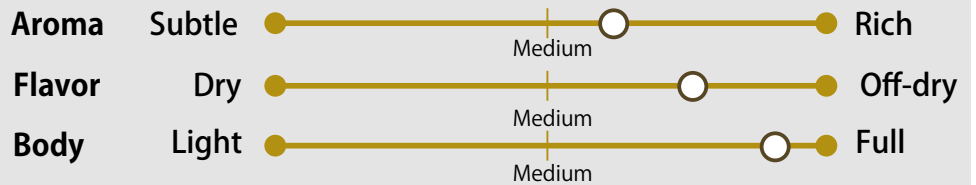
Product name	Souhana
Packages	300ml 12 bottles/case
	720 ml / 1800ml 6 bottles/case
Type	Junmai Ginjo
Origin	Nada-Nishinomiya, Hyogo, Japan
Ingredients	Rice, Rice Koji
Alcohol Content	15%
Sake Meter Value	-4
Acid Level	1.6
Amino Acid Level	1.4
Rice Varieties	Yamadanishiki
Rice Grain Milling	55%(Remaining)
Toji(Master Brewer)	Mr.Naruhiro Nakamura
Brewer and bottled	Nihonsakari.co.jp

#### Characteristics:

This superior sake, Souhana, produced by Nihonsakari Co., Ltd. was first made available for public sale in 1970. Prior to that, it was only used by the imperial family.

Souhana prides itself on this balance of the five tastes of sweet, sour, dry, bitter, and astringency. It is rich tasting with a smooth mouth feel and subtle aroma. Its delicate and complex taste is the reason Souhana is so cherished.

#### Flavor Texture:



#### Serving Suggestions:

Chilled 5-10°C	Room Temp.	Slightly Warmed 40-44°C	HOT 45-50°C
◎	○	○	

◎ = Highly Recommended    ○ = Recommended